



Two courses £24.50

Three Courses £29.50

Sharing platter for two: assorted rustic breads • olives • hummus • balsamic dressing
£4.50 supplement

Act I

Pea and mint soup • black pepper crème fraîche (V)
Marinated prawns • pickled cucumber • rye bread
Smoked cheese curd • tomato and basil crisps (V)
Asparagus • Parma ham • crispy egg

Act II

Duo of lamb: pan-seared rump and confit shoulder hash cake •
smoked aubergine purée • tomato and tarragon jus
Supreme of chicken • pea purée • braised baby gem lettuce • butter poached potato
Catch of the Day • crushed Jersey Royals • samphire • sauce Grenoble
Fève, spinach and sun-blushed tomato pappardelle • feta cheese (V)

Added Extras £2.95

Gratin dauphinois

Triple-cooked chips

Seasonal vegetables

Asparagus and parmesan salad

Curtain Call

Poached Peach Melba • raspberry meringue • vanilla seed ice cream
Lemon posset • poached rhubarb • shortbread crumble
Salted caramel and chocolate tart • Cornish clotted cream
Selection of cheeses • biscuits £2.95 supplement

During the interval, your table is specially reserved for you

Enjoy desserts, cheeses or ice creams with drinks or coffees – just let your waiter know.

Interval cheese plate £5.75

Hot drinks from £2.40 served with a chocolate treat.

Brandy • Port • Liqueurs • Spirits

(V) Suitable for vegetarians. Vegan, gluten free and dairy free dishes available on request.
Some dishes may contain nuts or other allergens. Please ask if you need further information. Please note:
menus are subject to change according to availability of seasonal ingredients.

Are you a Friend of Birmingham Hippodrome? Don't forget to show your membership card for your discount.