



### 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.

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