

THE  
CROMWELL



ARMS

# PRE-THEATRE MENU

*Three courses £25*

## To Start

Ham hock terrine, *piccalilli & malted wheat toast*

English pea soup (v)

London Porter smoked salmon, *pickled kohlrabi slaw*

## For Main

Chicken breast, sautéed potatoes, *Mrs Owtons bacon, savoy cabbage, tarragon sauce*

Grilled cauliflower, *white beans, spinach, winter pesto, pomegranate, crisp shallots (vg)*

Roast cod, *braised lentils, spinach & salsa verde*

## Dessert

Paul's chocolate brownie & vanilla ice cream

Lemon tart & raspberry sorbet

Sticky toffee pudding & salted caramel ice cream

A handwritten signature in black ink, appearing to read 'CCastle'.

Chris Castle, Head Chef  
Cromwell Arms



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.