

PRE-THEATRE MENU

2 COURSES £16 | 3 COURSES £20

STARTERS

- Lentil broth soup with bread roll (v)
- Crispy poached egg, caramelised Goats' cheese, Stornoway black pudding and tattie scone with sweet mustard dressing
- Prawn cocktail, baby gem lettuce and tomato salsa
- Vegetarian haggis, neeps and tatties with homemade brown sauce (VG)

MAINS

- Slow braised Scottish beef and ale pie, creamed potatoes, market vegetables and beef gravy
- Beer battered fish and chips, mushy peas, tartare sauce and chips
- Penne pasta with three cheese sauce (Cashel blue, smoked applewood and Somerset brie) and garlic bread (v)
- Roasted squash and courgette linguine with wild mushrooms (VG)
- Margherita pizza (v)
- Pepperoni pizza
- Classic beef burger and fries
- Cheese burger and fries

PUDDINGS

- Sticky toffee pudding with vanilla ice cream (v)
- Chocolate brownie with vanilla ice cream (v)
- Scottish tablet and caramel sundae (v)
- Chocolate and avocado mousse (VG)

SIDES

- Skinny fries (V) 3.50
- Cajun skinny fries (V) 3.50
- Green salad (V) 3.00
- Seasonal vegetables (V) 3.00

KIDS MENU

ONLY £7.50

Chicken goujons with chips

Margarita pizza and chips

Mac and cheese with garlic bread

INCLUDES A FREE SOFT DRINK & ICE-CREAM

HOT DRINKS

- Americano 2.60
- Latte 3.00
- Cappuccino 3.00
- Mocha 3.00
- Espresso 2.30
- Hot Chocolate 3.00
- Flavour Shot 0.60
- Tea 2.00
- Speciality Tea 2.00



We cannot guarantee that any dishes are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know the allergens in our food or drink, please ask for a member of the SEC Food management team. Thank you.

**CLYDE
BUILT.**
EST 2013