WEDDING BAND MENU

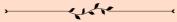
Please join us for this special wedding tasting menu, inspired by the cuisine of the South Carolina Lowcountry where our production of *Wedding Band* is set.

Set menu: £30 per person À la carte: £8 per dish



STARTERS

Benne wafers, boiled peanuts, pickled okra (SS, G, E, N)



SALAD

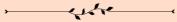
Crab salad (CR) (vg option: king oyster mushroom salad)



MAINS

Frogmore stew – a shrimp boil in a bowl (CR) (vg option: king oyster mushroom stew)

Collard greens and cornbread (G, E)



DESSERT

Peach pie (G) (vg option: pickled peaches)

C celery, G gluten, CR crustaceans, E eggs, F fish, L lupin, M milk, MO molluscs, MU mustard, N nuts, P peanuts, SS sesame seeds, SO soya, SD sulphur dioxide Vg vegan

THIS IS LOWCOUNTRY CAROLINA







WEDDING BAND COCKTAILS - £10

PLANTERS PUNCH

Captain Morgan, Malibu, pineapple and orange juice, grenadine

DRAGOONS PUNCH

Captain Morgan, Passoã, black tea

CHERRY BOUNCE

Cherry vodka, cranberry juice and soda

GIN FIZZ

Whitley Neill Gin, lemon juice and soda

SPECIAL OFFER Any 2 Cocktails for £15

Offer available Monday to Saturday 5pm-8pm