

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



pickled peach with beanie wafers (classic taste of low country Carolina cooking)

collards and cornbread

pickled okra and boiled peanuts

crab salad with alligator pear
(southern name actually avocado)

frogmore stew - a shrimp boil in a bowl!

peach pie with cream





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