

Feast at the Festival Restaurant

Whether you're here to enjoy a matinée or evening performance, or a visit to the lovely Explorers Garden (adjacent to the Theatre), our Festival Restaurant offers something to suit everyone, from quick snacks to our very special pre-theatre dinner, which is specific to each show. What's more, we can cater for groups of up to 80. The restaurant is very popular, especially on matinée days, so please make sure you book early!

Light Lunch £9.95

Freshly prepared salad platter with ham, turkey, and smoked salmon, served with tea or coffee.

Lunch £14.95

Enjoy our selection of delicious lunches.

Choose from:

Poached Fillet of Salmon

with lemon sauce and vegetables

Chicken Breast

with mushroom sauce and vegetables

Ham, Turkey and Smoked Salmon salad

Followed by a choice of desserts, with tea or coffee.

High Tea £14.00

For a late afternoon tea, we have the finest Scottish fare, which comes with bread and butter, followed by a cream cake and a pot of tea.

Choose from:

Breaded Fillet of Haddock served with French Fries

Steak Pie served with French Fries

Nut Roast Salad served with French Fries

Cold Meat Salad served with French Fries

Afternoon Tea £7.95

For a tea time treat, choose from a selection of freshly made sandwiches, cream cakes and fruit cakes, complemented by a pot of tea of your choice.

Pre-theatre Dinner

A signature menu specially created for each play.

Two courses: £23.95 or three courses: £26.95

Sample Menu

Curtain Up

Soup of the Day

Smoked Chicken, Pineapple and Coconut Salad

Classic Prawn Cocktail

with Marie Rose sauce

Crispy Breaded Mushrooms

with sweet chilli sauce

Act I

Slowly Roasted Belly of Pork

and roasted black pudding with cauliflower purée accompanied by roasted potatoes, carrots, broccoli and a rich gravy

Chargrilled Corn Fed Chicken Supreme

with a chilli, garlic and basil butter, sweet potato wedges, grilled vine tomatoes and courgettes

Handmade Salmon,

Cod and Haddock Fishcake

served with new potatoes, stir-fried vegetables and a green chilli, coconut, lime and coriander sauce

Tomato and Basil Tagliatelle

topped with freshly grated Parmesan and accompanied by garlic ciabatta

Act II

Caramelised Pineapple

with orange sorbet

White Chocolate and Raspberry Cheesecake

Trio of Cheeses

with biscuits

Curtain Call

Filter Coffee & Chocolate Mints