



Starters and Light Bites

Atlantic Prawns £6.50

Served with brandy-spiked Marie rose sauce, cos lettuce, sun-blushed tomato and brown bread & butter.

Butter-Topped Chicken Liver Pate £6.00

With warmed walnut bread.

Creamed Root Vegetable Soup £5.50

With smoked oil, parsnip crisps and bread fingers.

Salmon Beetroot Gravlax £7.50

With mache lettuce and sliced brown bread.

Sage Yorkshire Pudding £5.50

With onion gravy and watercress.

Duck Fat Roasted Potatoes £5.00

Served with an oxtail gravy dipping pot.

Goats Cheese & Cranberry Tart £6.50

With roquito pepper & rocket salad

Indulge yourself...



sheffield theatres
crucible lyceum studio

Centre Stage members receive 10% off their total bill.
Simply show us your valid membership card when you order your meals.



Served 12-4pm with dressed kitchen salad

Add chips for just £1

4oz Griddled Rib-eye on Flatbread	£6.50
With fried onion, carrot slaw and hot mustard.	
Crispy Fried Halloumi Wrap	£5.50
With spring onion, rocket & tomato chutney.	
Fresh Mozzarella & Roasted Plum Tomato Wrap	£5.95
With rocket, black olive and basil pesto.	
Sheffield Fishcake Butty*	£6.00
The Crucible Corner favourite, served with tartare sauce.	
Ham, Cheese, Tomato & Onion	£5.50
Or any combination of the above.	
Sliced Roast Beef	£6.50
With horseradish sauce and new potatoes.	
Cornish Brie & Bacon	£6.00
With mixed leaf and cranberry relish.	
Pastrami & Emmental Cheese	£6.00
With oak leaf, sweet mustard sauce and gherkins.	
Prawn & Marie Rose Sauce	£6.00
With iceberg lettuce.	
Roasted Turkey	£5.50
With sage & onion stuffing.	
Homemade Chip Breadcake Butty*	£4.50
Boiled Egg Mayonnaise	£5.00
Made fresh, with watercress.	

* excludes kitchen salad



Mains

Crucible Burger £12.50

Two homemade 4oz burgers, iceberg lettuce, gherkin, tomato, and house sauce, in a burger bun with house chips.

Falafel Flatbread £12.50

Our take on a vegetarian burger, with gherkin, tomato, and dill mustard mayo and served with house chips.

Beer Battered Fish & Chips £12.00

East coast landed haddock with mushy peas and homemade chips.

Smoked Cheddar, Red Onion & Spinach Omelette £9.00

Served with house chips and salad.

Roast Beef & Yorkshire Pudding £13.95

Served with mashed potato, duck fat roasted potatoes, a panache of buttered vegetables and a rich onion gravy.

Traditional Roast Turkey Dinner £11.95

Served with sage & onion forcemeat, mashed potato, duck fat roasted potatoes, a panache of buttered vegetables and rich gravy.

Nut Roast £10.95

With homemade mashed potato, new potatoes, a panache of buttered vegetables and vegetarian sage & onion gravy.

Seam Bream & Garlic Buttered Prawns £11.95

Served with a panache of buttered vegetables, new potatoes and a red pepper sabayon.



Desserts

Bailey's Tiramisu £6.00

With soaked lady fingers, rich mascarpone cheese and white chocolate & caramel topping.

Waffles with *Our Cow Molly* Chocolate Orange Ice Cream £6.00

Served with milk chocolate sauce and toasted almond crunch smashed sugar glass.

Set Lemon & Honey Custard £6.00

Finished with a ginger brulee with Scottish shortbread.

Aeddan's Aged Christmas Cake Cheesecake £6.00

With marzipan buttery biscuit base and brandy-whipped cream.

Chocolate Praline Cup £6.00

With pistachio cream, fudge pieces and nougat chunks.

Spiced Plum Flapjack Crumble Tart £6.00

With ginger ice cream and pouring cream.

Cheese Board £7.50

Chef's selection of cheeses with walnut, celery, frozen red grapes, Miller's biscuits and chutney.

Poached & Cinnamon-Bruleed Apples £6.50

With caramel sauce and sugared nuts, finished with ginger ice cream.

If you suffer from an allergy, please make us aware as our menus may not list every ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. Upon request, our staff will be happy to supply further information regarding the ingredients in our food and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. All prices include VAT at the current applicable rate. All items are subject to availability and may need to be substituted due to circumstances beyond our control.