McKenna’s is a family-run business that has been in operation in the theatre since 1995.

We pride ourselves on providing wholesome, freshly cooked food which is sourced from local suppliers whenever possible.
Tapas

Meat Dishes

1. Pollo ala crema con pesto
   Chicken strips marinated in pesto and parmesan served in a cream sauce £4.25

2. Cazuela de pollo
   Chicken casserole £4.25

3. Keftedes
   Pork and beef meatballs in a spicy sauce £3.95

4. Chorizo picante frito al vino blanco
   Chorizo fried in olive oil with white wine and garlic £3.95

5. Sifado
   Beef casserole with tomatoes, garlic, rosemary and onions £4.25

6. Pollo con miel
   Chicken breast baked in honey with tomatoes £3.75

7. Pollo al chillindron
   Chicken pieces baked in chilli and tomatoes £4.25

8. Embutido y pan
   Meatloaf £3.95

9. Croquetas de pollo
   Chicken croquettes £3.95

10. Pegajose de carne de cerdo
    Sticky pork £4.25

Fish Dishes

11. Gambas ala jillo
    King prawns sautéed in olive with chilli and garlic £5.95

12. Maridakia
    White bait deep fried and seasoned with salt and cracked black pepper £3.95

13. Tempura king prawns with sweet chilli
    King prawns in tempura batter £5.95

14. Calamari
    Deep fried squid served with garlic mayonnaise £4.50

15. Estofado de pescado
    Fish stew £4.95

16. Mini Crab Cakes
    with pineapple and chilli salsa £4.95

Vegetarian Dishes

17. Bruschetta
    Toasted fresh bread topped with tomatoes, basil and garlic £2.95

18. Olives y feta
    Marinated olives tossed with creamy feta cheese £3.25

19. Cascara de patata frita
    Potato skins with dipping sauce £3.50

20. Pimiento adaso y queso azul
    Roasted pepper and blue cheese crostini £3.75

21. Patatas bravas
    Potatoes with spicy sauce £3.50

22. Champinones ala jillo
    Mushrooms sautéed in olive oil with garlic, parsley and cream £3.75

23. Verdures asadas
    Grilled vegetables: aubergine, peppers and courgettes drizzled with a basil oil £3.75

Vegetarian Dishes Continued...

24. Rellenos hamamelis
    Stuffed jalapenos £3.95

25. Hummus
    Served with warm pitta bread £2.95

26. Spanakorizo
    Greek-style rice with spinach and onion £3.95

Bread

27. Pan al ajillo con queso
    Garlic bread with cheese £2.75

28. Pan al ajillo con alioli
    Garlic bread with alioli £2.45

29. Pan al ajillo con tomate
    Garlic bread with tomato £2.75

30. PAN FRESCO
    Fresh baked bread £2.10

31. Pan de pita
    Warm pitta bread £1.10

Salads

Chicken and Bacon Caesar Salad £2.95
Greek Salad £3.25
Warm Asparagus and Parmesan with Croutons £3.50

To Share

Tapas Option 1

Patatas Bravas
Chicken in a Spicy Tomato Sauce
Hummus
Spanakorizo
Chorizo with Sautéed Potatoes and Egg
Cous Cous Salad

Tapas Option 2

Potato Skins
Bruschetta
Calamari
Garlic Mushrooms
Marinated Olives with Feta Cheese
Saffron Rice with Peas and Peppers

Tapas Option 3

Stuffed Vine Leaves
Patatas Bravas
Bruschetta
Mixed Bean Salad
Pecorino Cheese with Honey
Sautéed Artichokes in Garlic Butter

Paella

Meat, Fish or mixed £8.00 per head
Vegetarian

This dish takes a minimum of 20 minutes. Please ensure you leave yourself enough time to enjoy.
Pre-Show Quick Bites
Perfect for a quick bite before a show or just with drinks.

Mezze Plates - Perfect for sharing
Hummus, Olives and Feta, Stuffed Vine Leaves and Fresh Bread with Dipping Oil £7.95
Cured Meats, Fresh Bread with Dipping Oil and Olives and Feta £8.95
Stuffed Jalapenos, Garlic Bread and Olives and Feta £6.50
Nachos with Melted Cheese, Guacamole, Sour Cream and Jalapenos With Meat Chilli or Five Bean Chilli £3.95 £5.50
There is also a range of pre-prepared sandwiches in the chiller cabinet. Please ask serving staff for details.

Lite-Bites and Lunches
Available until 5pm. Excludes soup of the day and chips.

Hot Sandwiches £4.25
Hot Roast Beef in Gravy in a Baguette
Fish Finger Sandwich served in White Sliced Bread with Tomato Ketchup – back by popular demand
BBQ Chicken and Mozzarella Pannini
Tuna and Mozzarella Pannini
Roasted Vegetable Mozzarella and Pesto Melt £3.75
Falafel and Feta in warm pitta bread £2.50

Cold Sandwiches £3.75
Cajun Chicken with Sweet Chilli and Mozzarella with Mayo
Duck in Peking sauce
Roast Ham and Piccalilli
Tomato, Buffalo Mozzarella and Rocket £2.50
Chicken and Bacon Club stacked with Tomatoes and Lettuce with Mayo
Hummus and Salsa with Rocket £2.50
Artichoke, Sundried Tomato and Pesto £2.50
Brie and Cranberry £2.50
New Yorker: Pastrami, Raclette Cheese Dill Pickle
Chicken Tikka and Minted Yoghurt
All cold sandwiches are served in choice of white or brown freshly baked baguette or wrap.

Soup of the day £3.45
Please ask one of our waiting staff for today’s choice of home-made soup.

Breakfast
We serve a range of breakfast sandwiches and meals until 12noon. Please ask our waiting staff for details.

Mains
Pan-roasted Cod served on a bed of Spiced, Wilted Greens £8.95
Crab Cakes with Watercress and Pineapple Chilli Salsa £8.95
Boneless Chicken Thighs with Leeks and Tarragon in a Rich Chicken Jus £7.95
Lamb Shank with Creamy Mash and Buttered Carrots £9.50
8oz Homemade 100% Beef Burger in a Bun served with Salad and Fries £7.95
Toulouse Sausage with Bean Casserole £8.95
Rigatoni Genovise Cajun Chicken with Sundried Tomato in a Creamy Tomato Sauce £6.95
Homemade Ravioli filled with Aubergine and Soft Cheese drizzled with Pesto £7.95
McKenna’s Famous Moroccan Chickpeas Spiced Chickpeas with Fresh Spinach, Tomatoes and Potatoes served with warm Pitta Bread £6.95
Five Bean Chilli served with Nut Rice £6.95
Gnocchi with Goats Cheese and Red Chard £7.95

Kids Meals £3.95
Chicken Nuggets
Fish Goujons
Veggie Nuggets
Half portions of main courses available (where astericed)
All served with chips and a soft drink

Desserts £3.95
Crème Brulee The traditional creamy French dessert with a hint of vanilla and a crunchy top
Knickerbocker Glory Peaches, strawberry syrup, ice-cream, cream, topped with wafers and chopped nuts. The ultimate dessert
Chocolate Fudge Sundae Chocolate, fudge chunks covered with vanilla ice cream, chocolate sauce and finished with flaked almonds
Eton Mess The classic English smashed-up dessert of meringue, berries and cream
Lemon Cheesecake Home-made lemon cheesecake on a crunchy ginger biscuit base
Chocolate Mousse Home-made lightly folded chocolate and cream finished with a splash of Grand Marnier
School Pudding and Custard Just like it used to be. Ask your waiter for details
Hot Raspberries with Vanilla Ice Cream A hot boozy berry dessert
A selection of Hand-made Ice Creams Topped with wafers
Cheese and Biscuits £5.95 Five cheeses served with oatcakes, onion jam and grapes. Why not try a glass of port with your cheese and biscuits? Ask your waiting staff for details

There are a range of cakes and pastries available at the bar. Please see the chiller cabinet or ask a member of the waiting staff for details.
Wines

White Wines

Tasari Bianco Italy
Crisp dry, fruity and soft with persistent tropical & citrus notes

L’Emage Sauvignon Blanc Vin de France
Delicious gooseberry notes and a crisp, dry finish

Moondarra Chardonnay South East Australia
Rich, buttery, tropical fruit, oak ageing and crisp refreshing acidity

Trulli Pinot Grigio Lombardia Italy
Flowery young aroma with a hint of spice. Dry and crisp with good fruit

Rosé

Humboldt Coast Zinfandel Rosé California
A great, light, fresh rosé. Bags of ripe, red fruits and a good touch of sweetness adding balance

Red wines

Tasari Rosso Italy
Deep dark colour with plums, red forest fruit and soft ripe tannins

Humboldt Coast Merlot California
A fine blend of ripe, plummy fruit and soft, velvety tannins

Brian McGuigan Private Bin Shiraz Australia
Full-flavoured and spicy with ripe fruit flavours

Rioja Vina Alcorta Crianza Rioja Spain
Vanilla notes and a delicious balance of fruit and tannins

Champagnes and Sparkling Wines

Trulli Prosecco Italy
Elegant fruity aromas of pear and apple. A smooth, fresh and well-balanced wine

Laurent Perrier Brut
Delicacy combined with rich full fruit flavour and a lingering finish

Laurent Perrier Rosé
Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate

Mineral Water

San Pellegrino Sparkling water
500ml £1.70

Panna Still Water
500ml £1.70

Draught Products

Becks 4.00%
Stella 5.00%
Hoegaarden 4.80%
Guinness 4.10%
Strongbow 4.50%
Boddingtons 3.50%
Staropramen 5.00%

Bottled Products

Corona 4.60%
Tsingtao 4.70%
Bulmers 4.50%
Real Ale 4-5.2%
Becks 5.00%
Stella Cidre 4.5%
Bombardier 4.7%
Kaliber (non-alcoholic)

Spirits

Non-premium Spirits (25ml) from £1.95
Non-premium Spirits Double-up for £1 extra (25ml) £1.00
Premium Spirits: Please see staff for details from £2.25

All spirits excluding Baileys and Martini (50ml) are served in 25ml measures or multiples thereof.

Soft Drinks

J20 £1.80 Pepsi / Diet Pepsi £1.60
Appletiser £2.00 Lemonade £1.60
Mini Schweppes Bottles £1.90 Mineral Waters £1.70
Large Schweppes Bottles £1.60 Fruit Juice £1.60
Fentimans £2.50 Mixer Dash £0.75

Fair Trade Hot Beverages

Coffee

Filter coffee £1.70 Regular Espresso £1.25
Cappuccino £2.20 Double Espresso £1.65
Latte £2.20 Mocha £2.40
Americano £2.20 Liqueur Coffee £3.95
Macchiato £1.70 Iced Coffee £2.20

Extra Shot 55p. Decaffeinated coffees available.

Tea

Regular Tea £1.50
Earl Grey £1.70
Herbal Teas £1.70
Iced Tea £2.20

Please ask our waiting staff for our full selection of Herbal Teas.

Hot Chocolate

Hot Chocolate £2.20
Cream & Marshmallows 30p each
Please note all our food is freshly prepared so an occasional wait is possible particularly during busy periods.

We cannot guarantee our food will not contain traces of nuts as we do handle products containing nuts in our kitchen.

If you have any dietary requirements please ask our staff to advise you on suitable options.

We accept all major debit and credit cards for payments of over £5 with the exception of American Express.

Pre-theatre Dining - we recommend that tables are reserved at least 90 minutes before the performance commences. You may order interval drinks in advance. Desserts may also be pre-ordered for the interval.

McKenna’s cater for functions and conferences. Please see staff for details.

www.mckennasatnorthernstage.co.uk