

PRE & POST THEATRE
Served from 5pm – 7pm and 9pm – 11pm
2 courses 25 | 3 courses 30

STARTERS

Chilled pea and mint soup, brioche, truffle egg mayonnaise v

Waldorf salad, walnuts, celery grapes, apple v

North Atlantic halibut carpaccio, lilliput capers, lemon dressing GF

Smoked chicken terrine, piccalilli

MAINS

Bream fillet, fennel lemon salad, wild garlic veloute GF

Crispy duck leg, hispi cabbage, sauce bigarade GF

Celeriac risotto, pickled mustard seed crème fraîche v

Mushrooms on toast, poached egg, mousseline v

DESSERTS

Burned lemon meringue tart

Sticky toffee pudding, salted caramel ice cream

Rhubarb sorbet, Sipsmith Gin GF

Selection of 3 cheeses from the British Isles

SIDES

Chips, rosemary salt vN 4.5

Green salad, mustard vinaigrette vN 4.5

Mix Greens v 4.5

Cauliflower cheese v 4.5

Truffle mash potato v 4.5

Carrots v

Add wine pairing 2 courses 10

Add wine pairing 3 courses 15

V Vegetarian | VN Vegan | GF Gluten Free | R on Request

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Available Monday to Sunday, for parties of up to 8 people.