

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

STARTERS

Pea and mint soup, brioche, truffle egg mayonnaise V  
Waldorf salad, walnuts, celery grapes, apple V  
Beef carpaccio, 42 days aged sirloin, piccalilli  
Quinoa, radish, golden beetroot, goat's curd

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MAINS

Bream fillet, smoked potato salad, wild garlic velouté GF  
Crispy duck leg, hispi cabbage, sauce bigarade  
Spelt, mushrooms, celeriac, banyuls dressing V  
Smoked salmon fish cake, lemon beurre blanc, herb salad

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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

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SIDES

Chips, rosemary salt VN	4.5
Green salad, mustard vinaigrette VN	4.5
Cauliflower cheese V	4.5
Buttered new potatoes V	4.5

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.*