



## PRE & POST THEATRE

Served from 5pm – 6.30pm and 9pm – 11pm

2 courses 25 | 3 courses 30

### STARTERS

Salmon ceviche / nectarine, shiso, ginger dressing

Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing VN

Confit duck & chicken terrine / Cumberland sauce, green beans, nasturtium

Chilled melon soup / wood sorrel, dill oil V

---

### MAINS

Suffolk pork chop / piccalilli, apple, sauce charcuterie (+£4)

Grilled black bream / gem lettuce, anchovy, chilli & celery salad

Isle of White tomato tart, roasted shallots, goat's curd, basil V

Heritage carrots / chickpea & rapeseed hummus, pickled radish, dill oil VN

---

### DESSERTS

Cherry trifle / jelly, glazed cherries

Chocolate ganache / English strawberries, pistachio

Treacle tart / Kentish raspberries

British Isles cheese / Selection of 3

---

### SIDES

Chips, rosemary salt 4

Green salad, mustard vinaigrette 4

Cauliflower cheese 4

Buttered new potatoes 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. 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 Friday, for parties of up to 8 people.*