

## PRE & POST THEATRE

*Served from 5pm - 6.30pm and 9pm - 11pm*

*2 courses 25 / 3 courses 30*

### STARTERS

18-hour gin-cured salmon / avocado, nectarine, ginger, shiso  
Kale & courgette salad / cranberry, seeds, almonds, mustard dressing (vg)  
Confit, duck & chicken terrine / pickled cucumber & radish salad  
Chilled melon soup / wood sorrel, dill oil (v)

---

### MAINS

Suffolk pork chop / piccalilli, roasted peach, sauce charcuterie  
Grilled sea bream / gem lettuce, anchovy, chilli & celery salad  
Potato gnocchi / chickpeas, mint, Yorkshire kale, harissa, wild herbs (vg)  
Grilled violet artichoke's / English peas, little gem, almonds, pickled fennel (vg)

---

### DESSERTS

Chocolate ganache / strawberry sorbet, almond  
Summer berry trifle / jelly, glazed berries  
Selection of 3 British cheeses / crackers, quince  
Selection of ice creams / sorbets

---

### 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.*