

## LUNCH & PRE-THEATRE MENU

## SUGGESTED APERITIF

glass of cava brut, mas macia (xarel-lo/parellada/macabeo, pendes) 8

15

### TAPAS

your choice of two tapas;

sea trout tartare, dill aioli, apple, arroz negro crackers
roast partridge, chargrilled hispi cabbage, fermented chilli butter, chickpeas
wild mushroom risotto, poached quail egg, pickled mushroom & truffle
classic tortilla

served with patatas bravas or baby gem salad

20

### ADD DESSERT

your choice between;
camembert di bufala (buffalo's cheese), truffle honey & crostini
dark chocolate delice, pedro ximénez raisins, vanilla chantilly

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff. An optional £1 will be added to your bill.

This is donated to StreetSmart, information on which is provided with the bill.

Available Monday-Wednesday 12-3 pm/5.30-6.30pm Saturday-Sunday 12-6.30pm

Joe Howley, Head Chef Ramon Albert Freixes, General Manager



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