



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;

cured & torched mackerel, fennel, orange & dill

confit gloucestershire old spot pork belly, chickpea & pancetta stew, walnuts

grilled pumpkin, smoked burrata, black olive tapenade, pumpkin seeds

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 Flame, 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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