

PRE-THEATRE MENU



Salted smoked almonds (v)

3

Sourdough bread, butter, smoked sea salt (v)

4

Starters

Grilled black tiger prawns
guacamole, edamame, roasted
red pepper sauce,
pomegranate

Asparagus (v)
poached egg, grain mustard Hollandaise,
Creole sauce, confit egg-yolk cream
pine kernels, pea shoots

Pulled-lamb Panko
parsley cream, grilled courgette,
red onion and Shiitake
pickles

Mains

Roast chicken breast Basquaise
Tomato and sweet pepper piperade, black olive paste
chilli jelly, basquaise sauce

Glazed fillet of sea trout
spicy miso and peanut glaze, turtle bean refritos
coconut and butterbean emulsion

Sweet potato gnocchi (v)
Mushrooms, chilli, smoked almonds, tomato, Pecorino

Slow-cooked sticky lamb shank
blackened sweetcorn, polenta, popcorn

Aged Angus Steaks (£10 supplement)

35 day dry-aged Angus Sirloin

35 day dry-aged Angus ribeye

Served with pickled shiitake mushrooms, and a side of your choice

Add bone marrow peppercorn sauce

3

Sides (v)

Rosemary-roasted Cornish new potatoes

4.5

Tenderstem broccoli, chilli, capers

4

3 courses £26 per person

2 courses £23 per person

Food Allergies and Intolerances: please state on ordering if you have any food allergies or intolerances. All prices are inclusive of VAT. **A discretionary service charge of 12.5% will be added to your bill.**