

HOUSE

RESTAURANT & BAR

Aperitif

Glass of Nyetimber Classic Cuvée, West Sussex	£12.50
Glass of Bolfan Aromano Orange Wine, Croatia - Biodynamic, trendy, colourful & structured	£11.00
Seedlip Spice 94, Fever-Tree tonic (non-alcoholic)	£5.50

STARTERS

Celeriac & pear soup, celeriac dumpling	£8.00
Lamb rib Kiev, anchovy butter, mushroom salad	£9.00
Portland crab dumpling, bisque	£12.00
Salt cod, potato, blood orange & kohlrabi salad	£8.50
Grilled prawns, Hispi cabbage, courgettes, peanut ice cream	£10.00
Puntarelle, chicory, & vegan blue cheese salad	£8.50
Burrata, squash, aubergine, granola, toast	£8.50

MAIN COURSES

Crumbed bream, sardine ketchup, turnips, cider onions	£19.00
Rump cap, marmite butter, gratin, ox crumble	£20.00
Roasted cod, goat's cheese & cauliflower purée, squid & squash sauce	£19.00
Vegan spirulina cannelloni, smoked tomato ricotta, cashew sauce, seaweed crisp	£17.00
Scallops, crispy mussels, caviar, courgette, pork belly	£27.00
Lamb cutlets, sweet potato mash, anchovy & parsley paste, sprouting grains	£19.50
Jerusalem artichoke & cashew purée, leek & nori terrine, aioli	£17.00
Venison loin, courgette puree, game pasty, beets, bone marrow butter, crispy potato skins	£27.00
Wild mushroom polenta, chard, cheese crisp	£17.50

SIDES

Triple cooked chips	£3.50
Spinach & mushroom quinoa	£4.00
Dressed green salad	£3.00
Selection of artisan breads, House smoked butter	£3.50

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Food allergies or intolerances? Before ordering please speak to our staff about your requirements
Every purchase benefits the National Theatre. A discretionary gratuity of 12.5% will be added to your bill