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# TERRACE

## Aperitif

Hansard Martini Sour £12

*-Earl Grey infused gin, lemon juice, syrup, eggwhite*

✓ Selection of bread £3

✓ Olives £3

✓ Black olive tapenade, smoked tomato & cashew, grissini £6

✓ Marinated beans £4

Burrata, olive tuille, rye bread sauce & escarole salad £9

✓ Aubergine mousse, crispy skins & hazelnut crunch £8

Grilled corn, cèpe butter, mushrooms, parmesan £9

✓ Culurgiones, saffron mash, beans, garlic scapes £8,5

✓ Ratatouille, basil pesto, zucchini bread £9,5

Fresh cheese, plums, beets, almonds, honeycomb £8

✓ Artichoke & cashew pacchero fritto, saffron aioli £8

Zucchini fritti, aioli £7

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Barbecue pork belly, fennel sauce, pineapple, melon £9,5

Duck fagottini, smoked gizzards, blood orange, cime di rapa £8,5

Lamb croquettes, pequillo peppers & mint sauce £8

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Arancini nero with smoked haddock, zucchini purée £8,5

Crispy mussels, roe tarama, sea weed crisp & lemon £8,5

Sea Bream escabeche £9,5

Salt cod mousse, tomato, melon & ginger salad £9,5

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Cheeses to share £15

Cured meats to share £15

*Our dishes are small and perfect to share, 2-3 per person.*

## Sweet

Salt caramel fudge, parsley sponge, porcini ice cream £7,5

✓ Rice pudding balls, peaches, coconut £7

Blu di pecora cheese, quince jelly, biscuits £7

Chocolate mousse, raspberry & sorrel sorbet £7

Ice cream & sorbet £5

Food allergies and intolerances?

Before ordering please speak to our staff about your requirements.

Every purchase benefits the work of the National Theatre. A discretionary gratuity of 12.5% will be added to the total, for the benefit of service and kitchen staff.

