



Pre Theatre Menu – 2 courses £19.00 | 3 courses £24.00

ENTREE

Torched Mackerel

Pickled cucumber, caviar, lime yogurt foam, radish

Heritage Tomato Salad (v)

Smoked burrata cheese, basil oil, balsamic vinegar, walnuts, croute, frisée salad

Ham Hock Terrine

Piccalilli, black garlic, pickled veg, nasturtium leaves, mustard

MAIN COURSE

Slow Cooked Pork Belly

Daikon, carrot, mustard, dashi

Chalk Stream Trout

Globe artichoke, salsa verde, Jersey royal potato

Roasted Butternut Squash and Halloumi (v)

Aubergine caviar, tomato concasse, Lyonnaise potato

DESSERTS

Chocolate Delice

Chocolate sponge, strawberry sorbet, lemon verbena

Mango Cheese Cake

Mango & lemongrass sorbet, mango salsa, coriander

Selection of homemade ice creams and sorbets

Please ask your server for today's choices

Selection of European Cheeses

+£3.00

Daily selection of cheeses, quince jelly, savoury crackers

SIDES

£4.50

Truffle and balsamic dressed mixed leaves salad with pomegranate (v)

Broccoli with beurre noisette and almonds (v)

Creamed Spinach

Tomato, basil and red onion salad (v) (gf)

Triple cooked chips (v)

SAUCES

£2.50

Béarnaise

Red wine jus

Green peppercorn

Mushroom sauce

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. *All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill