

Sample Pre-theatre Dinner Menu

Two Courses £35 - Three Courses £40

STARTERS

Braised Lamb Breast, Burford Brown Egg

Goat Cheese & English Pea Dressing

[E], [M], [SD], [Mu], [G]

Marinated Courgette & Avocado Tartare

Courgette Flower Tempura, Piquillo Peppers

[SD], [Mu] **VE**

Wye Valley Asparagus, Cucumber Salad

Warm Cornish Crab Sauce

[M], [SD], [Ce], [Mu], [C]

MAINS

Roasted John Dory

Fennel, Tomato & Basil Dressing, Bouillabaisse Sauce

[F], [SD], [G], [M]

Potato Gnocchi

Wild Mushrooms, Broad Beans, Wild Garlic

[E], [M], [Ce], [SD], [G] **V**

Corn Fed Chicken Breast

Smoked Sausage & Broad Bean Emulsion

[SD], [M], [Ce]

To share for two, supplement £15 per person

Aberdeen Angus Côte de Boeuf

Green Peppercorn Sauce, Thick Chips

[M], [SD]

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD] | Buttered Tenderstem Broccoli [M]

Buttered New Potatoes [M] | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Brûlée

Vanilla Brûlée with Pineapple, Lime, Passion Fruit

[M], [E] **V**

Banoffee Parfait

Spiced Crumble

[E], [G], [N], [M] **V**

Eton Mess

Strawberry & Rhubarb

[E], [M], [G] **V**

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.