

SAMPLE PRE-THEATRE MENU

COCKTAILS

Rum and Orange Daiquiri £13.00

Pyrat Rum XO, Orange Juice, Lime Juice

Maggiore's Perol £13.00

Grahams White Port, Aperol, Tonic Water

Seasonal Virgin Mojito £7.00

*Pick your Flavour: Pear, Peach, Strawberry
Alain Milliat Juice, Fresh Mint, Ginger Beer*

Barone Negroni £13.00

Sacred Gin, Barolo Chinato, Campari

Le Clos £13.00

*"Gin Mare" Gin, Homemade Rosebud Syrup, Lime juice,
Elderflower Liquor & Aperol*

Lychee Martini £13.00

Absolut Vodka, Lychee Juice, Lime Juice

STARTERS

Roasted Celeriac & Onion Soup (v)

Chestnuts, Gratinated Blue Cheese Crouton

Warm Dingley Dell Pork Knuckle & Chive

Puy Lentils & Hazelnut Vinaigrette Salad

Home Made Arctic Pickled Herring

Potato & Dill Mayonnaise Salad, Hot Smoked Salmon

MAIN COURSES

Oven Roasted Welsh Fillet of Lamb – £5 supplement

Roasted Butternut Squash, Crispy Parmesan Polenta, Light Lamb Jus

New Season Vegetable Casserole, French Peas & Green Asparagus (vegan)

Crisp Provençal Aromats & Smoked Soya Cheese Purse

Pan Roasted Scottish Salmon

Casserole of Smoked Haddock, Hazelnut Potatoes, Fish Velouté

SIDE ORDERS

Triple Cooked Chips £ 5.50

Wilted Spinach £ 5.50

Wild Mushroom Fricassée 'A la Persillade' £ 6.40

Seasonal Green Leaves & Herbs, Truffle Vinaigrette £ 5.90

Truffle Mash Potato £ 7.50

DESSERTS

Fresh Alphonso Mango & Yogurt Foam

Exotic Fruit Sorbet

Vanilla & Pear Parfait

Hazelnut Sponge & Chocolate Ice Cream

Assortment of Homemade Ice Cream

& Fresh Fruit Sorbet

European Artisan Cheeses – £4.90 supplement

Baked Biscuits & Quince Jelly

PRE-THEATRE MENU: MONDAY – THURSDAY 5.00 pm to 6.00 pm

Two courses £28.50pp

Three courses £34.50pp

FRIDAY / SATURDAY 5.00 pm to 6.00 pm

Two courses £34.50pp

SUNDAY 5.00 pm to 10.00 pm

Three courses £42.50pp

SAMPLE POST THEATRE PRIX FIXE MENU

PRE – DINNER COCKTAILS

Le Midi £14

*Jose Cuervo Tequila Silver Especial, Passion Fruit Syrup,
Merchant's Heart Floral*

Le Jardin £16.50

*Beefeater Gin, Cucumber Syrup,
Dolin Chamberyzette, Yellow Chartreuse*

Seasonal Virgin Mojito £ 8

*Pick your Flavour: Pear, Peach, Strawberry
Alain Milliat Juice, Fresh Mint, Ginger Beer*

Negroni de Marseille £16

*Beefeater Gin, Martini Xtra Dry,
Suze, Crème de Pêche*

Pineau Manhattan £16

*Macallan 12 Years Whisky, Pineau des Charentes,
Angostura Bitters*

Clos Fashioned £14.50

*Plantation Rum 5 Years, Ardbeg Whisky,
Ramazzott*

STARTERS

Smoked Burrata from Puglia & Heirloom Beetroot
Orange & Pink Grapefruit, Catalan Smoked Almonds, Extra Virgin Olive Oil

Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade
Hot Smoked Salmon & Fresh Chive

Pan Roasted Les Landes Duck Liver
Globe Artichoke & Poached Yorkshire Rhubarb, Oat Biscuit & Duck Sauce

MAIN COURSES

Oven Roasted Line Caught Scottish Cod, Pancetta & Toasted Seed Crust
Green Peas & Broad Beans, Gem Lettuce, Alsace Bacon Sauce

Hand Rolled Pappardella (v)
Wild Mushrooms & Reggiano Parmesan, Black Truffle Sauce

Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnuts 'Provençal Style'
Crushed Potato, Green Olive & Preserved Lemon, Smoked Confit Tomatoes, Beef & Rosé Wine Sauce

SIDE ORDERS

Triple Cooked Chips 5.50

Wilted Spinach £5.50

Broccoli & Almonds £5.90

Truffle Mashed Potatoes £7.50

Wild Mushroom Fricassée £5.90

Seasonal Green Leaf Salad £5.90

DESSERTS

Soft Banana & Muscovado Cake, Fresh Alphonso Mango (vegan)
Jamaican Coconut Foam, Pineapple & Coriander Sorbet

Exotic Baked Natural Greek Yogurt Cheese Cake
Poached 'Victoria' Pineapple, Mango Sorbet

Assortment of Ice Cream & Fruit Sorbet

European Artisan Cheeses – £6.90 supplement
Baked Biscuits & Quince Jelly

MONDAY – THURSDAY 22.00pm to 23.00pm

Two courses £29.50pp or two courses and pre selected ½ bottle of Champagne £32.50pp
Three courses at £36.50pp or three courses and pre selected ½ bottle of Champagne £39.50pp
*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*