

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 Chamberyette, 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

Burrata from Puglia & Heirloom Beetroot

Orange & Pink Grapefruit, Catalan Smoked Almonds, Extra Virgin Olive Oil

Hand Picked Dorset Crab & Smoked Spanish Anchovy Mayonnaise

Grilled & Pickled Cauliflower, Fresh Chive

Pan Roasted Les Landes Duck Liver

Globe Artichoke & Roasted Apricot, Oat Biscuit & Duck Sauce

MAIN COURSES

Slow Cooked Line Caught Scottish Cod, Chorizo & Toasted Sourdough Crust

Fragrant White Bean Salad, Romesco Sauce & Almonds

Hand Rolled Fresh Pappardella, Grated Fresh Truffle

Seasonal Wild Mushrooms, Flat Parsley & 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 Jamaican Coconut & Vanilla Cake (vegan)

English Raspberries & Charentais Melon, Coconut Foam

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.*