

# POST THEATRE MENU

MONDAY – THURSDAY 10.00pm to 11.00pm

**Two courses £25 Three courses £29 Including a Glass of Bubbles**

Substitute the glass of bubbles for pre-selected ½ bottle of wine for an additional £4

## STARTER

Burrata from Puglia & Oven Roasted Datterino Tomato (V)  
*Basil & Pine Nut Pesto, White Onion Pissaladière & Extra Virgin Olive Oil*

Hand Picked Dorset Crab & Smoked Spanish Anchovy Mayonnaise  
*Grilled & Pickled Cauliflower, Fresh Chive*

Pan Roasted Les Landes Duck Liver & Grilled Baby Artichoke  
*Pickled Japanese Mushrooms & Smoked Duck Ham, Duck Sauce*

## MAIN COURSE

Pan Roasted Line Caught Scottish Cod, Glazed with Ricotta Cheese & Soft Herbs  
*Etuée of New Season Garden Vegetables & Marjoram*

Hand Rolled Fresh Pappardelle, Grated Fresh Truffle (V, VG)  
*Seasonal Wild Mushrooms & Twineham Grange Cheese, Truffle Sauce*

Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnut Pangritata  
*Roasted New Season Norfolk Potato & Grilled Asparagus, Red Wine & Flat Parsley Sauce*

## DESSERT

Soft Banana Cake & Slow Cooked Pineapple (VG)  
*Jamaican Coconut Sorbet, Ginger, Oat & Almond Granola*

Baked Natural Greek Yogurt Cheese Cake & Poached Force Rhubarb  
*Blueberry & Granny Smith Apple Sorbet*

Assortment of Ice Cream & Fruit Sorbet (VG)

European Artisan Cheeses (£7 supplement)  
*Baked Biscuits & Quince Jelly*

*V=Vegetarian (or can be done) VG=Can be done Vegan*

*Menus might be subject to changes due to seasonality and produce availability*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.*

*A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*