

# SAMPLE POST THEATRE MENU

MONDAY – THURSDAY 22.00pm to 23.00pm

Two courses £25pp including a glass of bubbles  
Three courses at £29pp including a glass of bubbles

## STARTER

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 COURSE

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*

## DESSERT

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*

*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.*