

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 Jerusalem Artichoke Soup (v)

Free Range Poached Egg

Slow Cooked Short Rib of Beef

Pomme Purée, Red Wine Sauce

Home Made Arctic Pickled Herring

Potato & Dill Mayonnaise Salad, Hot Smoked Salmon

MAIN COURSES

Oven Roasted Limousin Veal Loin

French Girolles & Potato Gnocchi, Veal & Parmesan Sauce

Pan Roasted Soft Ricotta Gnocchi (v)

Spätzl & Wild Mushrooms, Cep & Truffle Sauce

Pan Roasted & Smoked Wild Sea Bass - £5 supplement

Smoked Haddock & Leek Croquette, Watercress 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

Seasonal Spanish Orange Salad

White Chocolate & Greek Yogurt Mousse, Menton Lemon 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 £33.50pp

FRIDAY / SATURDAY 5.00 pm to 6.00 pm

Two Courses £33.50pp

SUNDAY 5.00 pm to 10.00 pm

Three courses £34.50pp or three courses plus ½ bottle of pre selected wine £39.50pp

SAMPLE POST THEATRE PRIX FIXE MENU

STARTERS

Roasted Pumpkin & Pine Nut Soup (v)

Warm Truffle Butter Bread

Wild Caught Spanish Octopus Salad, Lime Zest & Basil

Pig's Trotter Croquette & Young Leaves

Pan Roasted Les Landes Duck Liver & Oat Biscuit

Roasted Plums & Smoked Duck Ham

MAIN COURSES

Pan Roasted Organic Irish Sea Trout

Young Spinach, Turnip & Beetroot, Fish & Turnip Velouté

Hand Rolled Pappardella (v)

Wild Mushrooms & Reggiano Parmesan, Black Truffle Sauce

Roasted Ibérico Pork Loin & Cheek

Potato & Almond Croquette, Stroganoff Sauce

SIDE ORDERS

Mushroom Fricassée 'A la Persillade' £6.40

Broccoli & Almonds £5.90

Truffle Mashed Potatoes £7.50

Wilted Spinach £5.50

Triple Cooked Chips £5.50

Seasonal Green Leaf Salad £5.90

DESSERTS

Conference Pear Poached in Tonka Bean Syrup

Williamine, Almond and Hazelnut Praliné, Salted Caramel Ice Cream

Baked Natural Greek Yogurt Cheese Cake

Mandarin Sorbet

Assortment of Ice Cream & Fruit Sorbet

MONDAY – THURSDAY 22.00pm to 23.00pm

Two courses £28.50pp or two courses plus ½ bottle of pre-selected wine £33.50pp

Three courses £33.50pp or three courses plus ½ bottle of pre-selected wine £38.50pp

*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.*