

PRE- THEATRE SET MENU

Monday – Sunday 5pm to 6 pm
2 courses 32.50 including a glass of bubbles
3 courses 39.50 including a glass of bubbles

SOMMELIER SELECTED CARAFE OF WINE 50cl 25

STARTERS

Winter Spiced Parsnip Soup, Toasted Walnuts, Compressed Apples (vg)
Steak Tartare, Pickled Onion, Chive, Smoked Dressing
William Pears, Blue Cheese & Walnut Chicory Salad (v)
Orkney Scallop, Smoked Mussels, Shiitake & Leek Chowder – Suppl. 5

MAIN COURSES

Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage (vg)
Blythburgh Pork Belly, Cheek & Spiced Apple
Scottish Roasted Hake, Shaved Fennel, Orange, Saffron & Kalamansi Sauce
Red Wine Braised Beef Cheek, Jerusalem Artichokes, English Black Truffles – Suppl.7

SIDES

Truffle Mashed Potato/Mixed Leaves, French Dressing /
French Beans & Crispy Shallots/Carrot, Honey & Mustard

From 7.50

DESSERTS

Wild Honey & Vanilla Crème Brûlée
Pecan & Maple Tart, Crème Fraiche
Selection of Ice Creams or Sorbet
Selection of British & European Artisan Cheeses
(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,
served with petit fours at 6.90 per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*