



PRE – THEATRE SET MENU

Monday – Sunday 5pm to 6pm

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

Chilled Cucumber, Avocado & Mint Gazpacho, Basil (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Pea, Broad Bean & Asparagus Rocket Salad, Feta Cheese & Mint (v)

Orkney Scallop, Summer Vegetables, Homemade Dashi, Chilli Oil (Supplement 6)

MAIN COURSES

English Pea Risotto, Lemon, Baby Basil, Scottish Girolle Mushrooms (v)

Corn Fed Chicken Breast, Smoked Almonds, Charred Broccoli, Chicken Jus

Chalk Stream Sea trout, Italian Courgettes, Tomato & Basil Dressing

Cornish Lamb Pave, French Artichokes, Baby Turnip, Pomegranate & Yoghurt (Supplement 7)

SIDES

Truffle Mashed Potato / Mixed Leaves, French Dressing /

French Beans & Crispy Shallots / Carrot, Honey & Mustard

From 7.50

DESSERTS

Pineapple Carpaccio, Coconut Sorbet, Passionfruit, Coconut & Lime Jelly

Spanish Peaches, Raspberries, Elderflower Ice Cream, Meringue Shards

Selection of Seasonal Ice Creams & Sorbets

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.*