



PRE-THEATRE MENU

2 course £23 / 3 course £26

Snacks

Salted smoked almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough bread, butter, smoked sea salt (v)	4

Starters

- Pickled Melon, Kale, Jerusalem Couscous, Pistachio Dukkah (v)
- Grilled Prawns, Seaweed Aioli, Togarashi
- Beet and buttermilk chilled soup, quail egg, puffed rice, dill (v)
- Pulled beef and desiree potato croquettes, Piccalilli, Nigella seeds
- Cherry peppers, feta, Pistachio (v)

Mains

- Sweet potato gnocchi, mushrooms, chilli, smoked almonds, Pecorino (v)
- Spicy Miso Roasted Sea Trout, Shrimp, Broccoli, Citrus crust
- Free Range Chicken Breast, Asparagus, baby carrot, Maple Gravy
- Grilled Lamb Chops, Pickled Courgettes, Cucumber Gremolata, Lamb fat Flatbread

Sides (v)

Cornish new potatoes, Pecorino, pink peppercorns	4.5
Cauliflower, Caper, Chilli dressing	4
Spring greens, samphire, sesame	4
Skin on fries	4

Desserts

- Peach and Apple Oat Crumble, Cornflake Ice Cream (v)
- Chocolate, Strawberries, Vanilla, Hazelnuts (v)
- Whipped Cheesecake, Melon, Cookie Crumb, Basil (v)

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.