

PRE THEATRE MENU



Snacks

Sourdough bread, butter, olive oil (v)
4

Smoked almonds (v)
3

Starters

Roasted asparagus (v)
Mushrooms persillade, smoked aubergine and
miso cream, slow cooked egg, potato milk,
hazelnuts

Pulled chicken ravioli
Tapenade, yoghurt, stuffed cherry peppers,
Creole salsa

Heritage tomato medley (v)
Whipped ricotta, mozzarella,
watermelon, pomegranate, chilli jam, basil, olives

Crispy Octopus
Gochujang chilli, pickled mooli, sepia,
fish roes

Mains

Chicken and corn
Roasted free-range boneless chicken leg,
sweetcorn, polenta, morel sauce, popcorn

Cannelloni (v)
Leek and ricotta stuffed pasta, ratatouille,
slow-cooked egg, roast pepper cream, Pecorino, basil

Braised beef cheeks
Purple potatoes, leek, blue cheese,
caramelised gimlet onions

Roasted red mullet
Spinach,
Chorizo* and mussel paella

Aged Angus Steaks

35 day dry-aged Angus Sirloin
Pickled shiitake and a side of your choice
10 supplement

35 day dry-aged Angus ribeye
Pickled shiitake and a side of your choice
12 supplement

Add beef dripping butter and/or bone marrow peppercorn sauce
3

Add house BBQ sauce and/or house spicy miso
1

Sides (v)

Crushed potatoes, piperade 4

Skinny Fries 4

Green salad 4
dressed baby gem, Pecorino, black olive, puffed quinoa

Tenderstem broccoli 4.5
spicy sauce vierge, raw almonds

Desserts (v)

Apple, peach and lemongrass oat crumble
Pistachio ice cream

Chocolate pecan brownie
Mango mousse, raspberry, mango sorbet,

2 courses £23 3 courses £26

Last orders into the kitchen by 6:30pm