

PRE-THEATRE MENU

2 courses £34 per person | 3 courses £38 per person Including glass of sparkling wine

Starter

Thyme & Jerusalem artichoke velouté, *crispy skins* V Burrata, *roast candy beetroot salsa*, *pickled samphire* V

Gin & citrus cured Cornish mackerel cucumber, granny smith apple, bronze fennel

Main

Chicken Milanese, rocket & parmesan

Roasted fillet of organic salmon, pea purée, tomato berries, chive oil

Salt baked celeriac, savoury granola, tahini dressing V

Llesser-

Classic vanilla creme brûlée, *Irish butter shortbread* V
Cru Virunga chocolate fondant, Maldon sea salt, buttermilk ice cream V
Ricotta cheesecake, *fig, orange & pistachio* V



V Vegetarian | VE Vegan

Available Monday - Sunday 5pm - 7pm for up to six guests. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. We strive to source all of our products from local and sustainable sources. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.