

PRE-THEATRE MENU

2 courses £34 per person | 3 courses £38 per person Including a Mandarin Mimosa

Starter

Soup of the day VE
Organic royal smoked salmon
horseradish cream, heritage radish, lemon
Devon hand picked crab
heritage radishes, tarragon & Guinness Melba | £5 supplement
Seasonal game terrine
pickles, toasted sourdough
Burrata V

Main

heritage tomatoes, basil pesto, seeded cracker

Chicken Milanese, rocket, Parmesan
Pan roasted salmon, crush potatoes, salty fingers, shellfish bisque
Mushroom & artichoke risotto, winter black truffle V
200g Fillet, Black Angus grass-fed
Café de Paris butter, fries | £20 supplement

Gerser-

Classic vanilla creme brûlée, Irish butter shortbread V GF
Treacle tart, Calvados ice cream, candied pecans V
Paxton & Whitfield cheese board | £5 supplement
Ice creams & sorbets V GF
Vanilla | Strawberry | Vegan chocolate | Chai latte | Calvados
Blackcurrant sorbet | Mango sorbet | Raspberry sorbet



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.