

PRE-THEATRE MENU

2 courses £34 per person | 3 courses £38 per person Including a Mandarin Mimosa Served daily 5pm - 6:30pm (for groups of up to six)

Starter

Tuscan-style Ribollita soup V Baltic smoked salmon GF Preserved lemon, pomegranate, herbs Chicken & duck parfait Glazed lardo, pickles, chutney, sourdough Burrata V Winter tomatoes, pear, walnuts, seeded crackers

main

Roasted whole baby chicken Marinated in green chill and preserved lemon, citrus aioli, pan jus Pan-roasted salmon GF Crushed potatoes, sea herbs, vermouth butter Massaman red curry V Sweet potatoes, bok choi, baby corn, steamed rice Glazed Hispi cabbage VE Pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs

Alesser-

Classic vanilla creme brûlée V GF Irish butter shortbread Classic chocolate fondant V GF Cocoa tuille, buttermilk ice cream Assam sticky toffee pudding V GF Brandy snap, butter scotch, clotted cream Selection of artisan cheese, chutney & crackers | £5 supplement



V Vegetarian | VE Vegan

Available Monday - Sunday 5pm - 6:30pm 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.