ACT 1 - TO START OR SHARE‏

Goats cheese Mousseline with edible flowers, heritage beetroot, mixed leaves £8.00

Houmous, Olives, Warm Pitta £8.00

Breaded Squid, Seasonal Salad, Chilli & Tomato Salsa £8.00

Free Range Egg, Mixed Leaves, Crispy Pancetta, Croutons £7.00

Avocado, Feta, Pistachio Salad, Honey Dressing £5.00

ACT 2 - MAIN COURSE

Venison & vegetable pie with savoy cabbage, roasted shallots £15.00

Pan fried sea trout with linguini, chili oil, like, tomato concasse £14.00

Poached Salmon, Caesar Dressing, Romaine Lettuce, Anchovies, Croutons, Parmesan Cheese £14.00

Lentil & roasted vegetable moussaka with glazed cheese, baby purple basil leaves £14.00

Freshly Battered Cod, Chips, Pea Puree, Tartare Sauce, Pea Shoots £13.00

CURTAIN CALL - PURE INDULGENCE PLATES‏

A Selection of Neal's Yard Cheeses, Grapes, Celery £9.00

Homemade Chocolate Parfait £6.00

Homemade Pimms No 1 Sorbet, Fresh Mint Leaves £5.00