

THEATRE MENU



STARTERS

SEA BASS CEVICHE | 9
chilli, ginger & lime

QUINOA SALAD | 7
pomegranate, avocado and sesame (VG)

SMOKED SALMON GRAVLAX | 8
beetroot, orange & lemon

USDA MEAT BALLS | 8
bone marrow sauce

GOAT CHEESE LOLLIPOPS | 7
lemon curd

FROM THE GRILL

USDA PRIME RUMP 200g / 7oz | 16

USDA NY STRIP 200g / 7oz | 19

USDA PRIME FILLET 200g / 7oz | 23

USDA PRIME SIRLOIN 300g / 10.5oz | 22

ALL THE ABOVE SERVED WITH HAND CUT CHIPS
PARSNIPS & RED WINE JUS

ROLLED BABY CHICKEN | 15
herb roasted, red wine jus & king oyster mushroom

EXECUTIVE CHEF : IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN, (VG) DENOTES VEGAN
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN
ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.
SOME OF OUR STEAKS ARE HALAL, PLEASE ASK YOUR SERVER FOR TODAY'S INFORMATION.

MAINS

HALLOUMI BURGER | 11

roast field mushroom & hand cut chips (V)

PAN FRIED SALMON | 15

curly kale & lime dressing

USDA BEEF RIB BURGER | 10

caramalised onions & truffle sauce

DUCK BREAST | 16

baby vegetables & orange glaze

FRENCH FRIES | 2

HAND CUT CHIPS | 2

DESSERTS | 6.5 EACH

BAKED ALASKA

vanilla ice cream & passion fruit sauce

ALMOND MILLEFEUILLE

winter fruits & mascarpone cream

CHOCOLATE & ORANGE GANACHE

CHEERS • ALCOHOLIC ICE CREAM | 4

toffee + vodka (6.51% abv)

chocolate espresso martini (3.52% abv)

strawberry daiquiri (3.75% abv)

mojito (4.59% abv)

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