





**Go Bottomless** - Saturday brunch for £35pp all in. Choose one large plate or two small plates and get unlimited prosecco, beer or our non-alcoholic Vita cocktail for up to two hours.

Every Saturday in January we're running a Wellbeing Brunch - we've added more dishes with health-boosting properties from our Wellbeing Menu, available on weekdays until the end of Jan.

# **Small Plates**

Sauerkraut and cheddar croquettes, truffled mayonnaise 6 (v)

Butternut squash and harrissa hummus, flatbread 6 (vg)

Kale, apple and fennel salad, maple and lemon dressing 7 (vg)

Free range crispy fried chicken, buttermilk mayo 7

Vanilla chai bowl, winter fruit compote, toasted nuts 7 (vg/gf)

Two Copper Maran eggs on toasted sourdough 6.5 (v) - poached, fried, scrambled

### **Plates**

Shakshuka, two poached eggs, roasted chilli oil and house flatbread 11 (v) - make it vegan with coconut yoghurt and semi dried tomato 11 (vg)

Pizza No.4 - Passata, confit aubergine, cashew, semi dried tomato, torn basil 12 (vg)

Pizza No.7 - Fior de latte mozzarella, white base, crispy bacon, soft egg, chilli, maple syrup 13

Grilled cornbread, marinated tomato and butter bean salad, harissa, tahini, crispy chickpeas 11 (vg/gf)

**Spiced aubergine**, black rice, coconut yoghurt, herb oil **12** (vg)

English muffin, Yorkshire sausage patty, poached Copper Marans, relish, hollandaise 12 (vg)

Crispy chicken burger, gravy mayo, crispy chicken skins, sage and onion relish, triple cooked chips 15

Highland flat iron, fried egg, semi dried tomato and triple cooked chips 20 (gf)

## **Additions**

Poached or fried egg 2 (gf) Grilled cornbread **2.1** (vg/gf)

Yorkshire sausage patty 2.6 Semi dried tomatoes **2.1** (vg/gf)

#### **Desserts**

Chocolate and pecan brownie, coconut choc-chip ice cream, chocolate sauce 6.5 (vg/gf)

**Cashew parfait**, apple jam, granola **7** (vg)

(v) Vegetarian (vg) Vegan (gf) Gluten Free



# **Our Commitment To Doing Good**

As proud members of the **Sustainable Restaurant Association**, these are some of the ways we try to make a difference...

Our meat is only **sourced from small farms** committed to producing quality, **naturally reared animals** and maintaining high animal welfare standards.

Some of our cocktails use vodka from the Green Room distillery - for every bottle sold, the distillery gives £1 to the charity BACKUP, which supports those working in the theatre technical supply chain.

This paper is made using **15%** of maize and corn by-products, **plus 40% recycled fibres** and **45% FSC certified virgin fibres**.

A £1 donation is added to your bill for unlimited still and sparkling BELU water.

100% of each donation goes to the charity WaterAid.

All of the discretionary 12.5% service charge added to the bill goes straight to our team.

# **COCKTAIL CLUB**

Our Cocktail Club runs 4pm to 8pm on weekdays. Selected cocktails £7



#### **GREEN ROOM MENUS**

Check out our All-Day and Sunday Roast menus