



Go Bottomless - Saturday brunch for 37.5pp all in. Choose one large plate or two small plates and get unlimited prosecco, beer or our brunch cocktail for up to two hours between 11am-4pm.

Small Plates

Sauerkraut and cheddar croquettes, truffled mayonnaise 6.5 (v)

Chickpea hummus, tahini, crispy chickpeas, house flatbread 6.5 (vg)

Eggs on toasted sourdough 7 (v) - choose poached, fried, or scrambled

Vanilla chai bowl, fruit compote, toasted nuts 8 (vg/gf)

Free range crispy fried chicken, buttermilk mayo 8

Large Plates

Shakshuka, two poached eggs, roasted chilli oil and house flatbread 12 (v)

– make it vegan with coconut yoghurt and semi dried tomato 12 (vg)

Pizza No.4 – Passata, semi dried cherry tomatoes, smoked tofu, wild garlic, chilli 14.5 (vg)

Pizza No.7 – Fior de latte mozzarella, white base, crispy bacon, soft egg, chilli, maple syrup 13.5

Grilled cornbread, marinated tomato and butter bean salad, harissa, tahini, crispy chickpeas 12 (vg/gf)

English muffin, Yorkshire sausage patty, poached Copper Maran eggs, relish, hollandaise 13

Crispy chicken burger, gravy mayo, crispy chicken skins, sage and onion relish, chips 16.5

Bavette steak, fried egg, semi dried tomato and chips 22.5

Additions

Poached or fried egg 2 (gf)

Grilled cornbread 2.1 (vg)

Yorkshire sausage patty 2.8

Semi dried tomatoes 3 (vg/gf)

Desserts

Selection of sorbets - strawberry, coconut, blackcurrant 6 (v/gf)

Chocolate and pecan brownie, coconut choc chip ice cream, chocolate sauce 7.5 (vg/gf)

Lemon tart, creme fraiche ice cream, raspberries 7.5 (v)

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

Please notify your server of any food allergies or intolerances when ordering.

A 1 voluntary donation is added to your bill in return for unlimited filtered still and sparkling water by Belu. This contribution helps Belu invest in circular economy innovation, and reach people living without clean water.

A discretionary 12.5% service charge will be added to your bill – 100% of this goes directly to our team.

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 £7.5



GREEN ROOM MENUS

Check out our All-Day and
Sunday Roast menus