



PRE-THEATRE MENU

2 course £18 / 3 course £21

Available from 4pm-6:30pm

STARTERS

Oysters with Lime & Chilli (SH)

Nduja Mousse on Sourdough (G, D, SD)

Caesar Salad (F, D, E)

*Whole baby gem, packed with anchovies & dressing. Served with sourdough crumbs & shaved parmesan.
+£5 ADD CHICKEN*

MAINS

Courgette Pappardelle (V, G)

Courgette puree and caponata, served with smoked paprika. Can be served Gluten Free

Lobster & Asparagus Linguine (E, D, G, SH, CR)

Creamy butter sauce with a mix of finely chopped chilli, parsley, garlic and extra virgin olive oil. Served with poached lobster & fresh asparagus. Can be served Gluten Free

Chicken Poussin Romesco & Tenderstem Broccoli (G, SD)

+ £5 supplement

Grilled whole baby Chicken served with Tenderstem Broccoli, Ajillo & Romesco sauce on the side.

Ribeye Steak (D, C, SD) + £8 supplement

250g Ribeye served with confit potato puree & demi-glace, red wine sauce.

DESSERT

Crema Catalana (E, D, V)

A Spanish version of Crème Brûlée, with cinnamon, cloves, lemon & orange zest.

Tiramisu (D, G, V)

Classic tiramisu, with creme & coffee. No alcohol

Classic Maritozzo (G, D, E, V)

Soft, fluffy Roman-style sweet buns filled with luscious Chantilly Cream and Madagascar Vanilla

SIDES

Skin on Fries with Rosemary & Parmesan (SD, C, D) £8

Confit Potato Puree & Rosemary (D) £9

Tenderstem Broccoli with Romesco (G, SD, N) £13

Padron Peppers £9

Gordal Olives £6

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified Oil is used on our deep-fried dishes.

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide

A discretionary 12.5% service charge will be added to your bill. VAT is charged at applicable rate.

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