

PRE-THEATRE DINNER MENU

MAIN COURSE & A DRINK

£20 PER HEAD

CHOOSE FROM A GLASS OF PROSECCO OR GLASS OF
HOUSE WINE OR BOTTLE OF BEER OR 2 SOFT DRINKS

FOR THE TABLE

SPICED MIXED
NUTS (VE) (SE) (N)
4.5

PADRON
PEPPERS (VE)
7.5

GORDAL
OLIVES (VE)
4.5

BREAD
(G) (D)
4.5

MAINS

MISO GLAZED SALMON

tenderstem broccoli & mixed
tomato & herb salad
(S) (SU) (F)

SHEPHERD'S PIE (VEGAN)

puy lentils, carrots, onions, celery, topped with
mashed potato, red wine jus & tenderstem broccoli
(VE) (SU)

RARE HERBED TUNA

sweet potato rosti, edamame
beans & mango salsa
(S) (SE) (F)

RARE DUCK BREAST

potato gratin, red cabbage,
seasonal greens & red wine jus
(D) (SU)

230g DRY-AGED SIRLOIN STEAK (£10 supplement)

french fries, seasonal greens,
garlic & herb sauce



We work closely with one of London's most respected butchers HG Walter, who consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days.

SIDES

FRIES
(VE)
4.5

TRUFFLE
FRIES (D)
6.5

SEASONAL
GREENS (VE)
4

SIDE
SALAD (VE)
3.5

DESSERT OF THE DAY AVAILABLE FOR £7

ALL GUESTS MUST ORDER FROM THE SAME MENU

Kafoodle



(VE) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SOYA | (SE) SESAME
(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS
(CR) CRUSTACEAN | * CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST