

SET MENU

Pre-theatre dining menu

STARTER

Pea & plant based feta bruschetta

with pea puree, radish, mint & pea shoots **(pb) (v)**

London Porter smoked salmon

with creme fraiche, pickled cucumber & multigrain bread

Spring lamb scotch egg

with tomato chutney

MAINS

Grilled seabream fillet

with crushed new potato & leek cake, fine beans & sauce vierge

Sesame duck salad

watermelon, mooli, carrot, miso dressing

Sticky teriyaki cauliflower

with courgette & broad bean rice, pickled kohlrabi & carrot salad **(pb) (v)**

PUDDINGS

Dark chocolate tart

with toasted almonds, nibbed cocoa and coffee cream **(v)**

Spiced heritage cider & apple sticky toffee pudding

with vanilla ice cream **(v)**

Apple & plum brown sugar crumble

with custard or ice cream **(pb) (v)**

Selection of ice creams by scoop- 2 scoops included

Salted caramel **(v)** Vanilla **(v)** Strawberry **(v)**

Chocolate **(pb) (v)** Coconut **(pb) (v)** Raspberry sorbet **(pb) (v)**



For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.