



THEATRE DINING

Two courses 25.5 | Three courses 28.5



STARTERS

ENGLISH WATERCRESS SOUP

crème fraiche v gf

Pinot Grigio, Hilltop, '20 Hungary 6

WHITE ASPARAGUS AND ROASTED HAZELNUTS

Parmesan, herb dressing ve gf

Sauvignon Blanc, Green Lip, JE '20, Marlborough, New Zealand 7.5

HAM HOCK TERRINE

piccalilli, toasted London sourdough toast

Pinot Noir Roncier Louis Tramier & Fils, Burgundy, France 6

MAIN COURSES

CHAR-GRILLED HISPI CABBAGE

baby artichoke, red pepper sauce, dried cherry tomato and pecan ve gf

Rioja Limited Edition '17 Crianza 7

CATCH OF THE DAY

green asparagus, samphire and shellfish sauce gf

Assyrtiko Voukelis '20, North Greece 6.5

WELSH SPRING LAMB

slow cooked neck, spring vegetables, wild garlic, mint and lovage sauce gf

Malbec Pretty, Fabre Montmayou'19, Mendoza, Argentina ve 6.5

Wines served as a 125ml measure

SIDES

green beans and shallots 5

grilled Heritage carrots, honey, yogurt and roasted pistachio 5.5

tenderstem broccoli 5

roasted Jersey Royals 5

butterhead lettuce, radish, mustard dressing 4.5

skinny chips 4.5

skinny chips with Parmesan and truffle oil 6

DESSERTS

LEMON POSSET

blueberries and meringue ve

Secret de Biac '12 Cadillac Cote de Bordeaux, France 10

BAKEWELL TART

damson jam and crème fraiche v

Tokaji 1413, Disznoko'17 Aszu, Tokaj, Hungary 11

NEAL'S YARD CHEESE SELECTION +2.5

Cornish Yarg, Evenlode, Stichelton, date and ale chutney and a selection of crackers

Quinta do Noval LBV'14 100ml Douro Valley, Portugal v 7.5

INVISIBLE CHIPS

add a portion of invisible chips for £3 and we'll donate it to the Actors' Benevolent Fund. Founded in 1882, this fund supports actors, actresses, stage managers experiencing hardship owing to illness, injury or old age. Registered charity no. 206524.

v: vegetarian | ve: vegan | gf: gluten free. Please let us know of any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill