THEATRE DINING

Two courses 25.5 | Three courses 28.5
STARTERS

ENGLISH WATERCRESS SOUP
créme fraîche 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

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 fraîche 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.

Wines served as a 125ml measure
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.