



PRE - THEATRE SET MENU

Monday – Sunday 5pm to 6pm
Two courses 32.50 including a glass of bubbles
Three courses 39.50 including a glass of bubbles

Glass of Delamotte Champagne Brut (£8.5 supp)
Sommelier selected carafe of wine £25

Artisanal Sourdough, Ampersand Cultured Butter, wood grilled sweet pepper and chick pea (serves two) 5.9pp

STARTERS

Montgomery cheese soufflé, classic cheese sauce
Fresh hand-cut macaroni, ragu of Lombardy sausage ‘Luganega’
Late season Marinda tomatoes, spring leaves, aromatic spice(v)
Tart of Dorset crab, wild garlic and agretti salad (Supp £9)

MAIN COURSES

Grilled Tamworth pork chop, ragu of French beans, tomato, toasted fennel seed
Fillet of cod, fricassée of mushrooms, broad beans, tarragon oil
Tortelloni of green vegetables and mint, courgette and basil(v)
Crisp duck lacquered with honey and coriander, crushed peas, lemon and sage (Supp £9)

SIDES

Truffle mashed potato / Salad of young Italian leaves, clementine & spices/
Market spring greens/ Carrot, honey & mustard
From £8

DESSERTS

Classic crème brûlée
Cold chocolate and hazelnut fondant

Selection of British & European artisan cheeses 3 pieces (supp £10)

*Unlimited Miscela Evoluzione 100% Arabica coffee served with
a selection of homemade petit fours at £8.9 per person*
Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00