FESTIVE PRE–THEATRE MENU

Monday – Sunday 4.30pm to 5.45pm. Set menu available from 1st December until 30th December.
Two courses 37.50 including a glass of bubbles
Three courses 44.50 including a glass of bubbles

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

Artisanal Sourdough, Estate Dairy Cultured Butter, wood grilled sweet pepper and chickpea (serves two) £5.9pp

STARTERS

Montgomery cheddar cheese soufflé, autumn squash, fresh walnuts – candied & pickled (v)
Grilled Morteau sausage, salad of autumn plums and white beans
Smooth duck parfait, fig & sultana chutney, toasted brioche
Sea bream ceviche, oyster cream, cucumber gazpacho (Supp £9)

MAIN COURSES

Sutton Hoo chicken, mushrooms 'vin jaune style', Charlotte potatoes
Sea trout, grilled sands carrots, yuzu kosho, smoked salmon sauce
Grilled piece of beef, grilled Tropea onion, green flat beans, Bordelaise sauce (Supp £9)
Tortelloni of crushed peas & mint, sage & pecorino (v)

SIDES

Truffle mashed potato / Salad of young Italian leaves, French dressing/
Cavolo nero fennel & garlic /Carrot honey & mustard
From £8.9

DESSERTS

Classic crisp choux bun, crème diplomat lates season Scottish raspberries
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

Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.