

5-6pm Mon-Fri



2 Courses | £33pp

3 Courses | £38pp
inc. bread & glass of fizz

Pre Theatre Set Menu

Cantaloupe melon gazpacho
pickled melon | kefir lime oil

Confit Creedy Carver duck
hoisin bbq reduction | charred cucumber | daikon slaw

Tandoori cured monkfish
raita | garam fried okra

Crab dumplings
crayfish & caper beurre noisette

Portobello Kyiv
garlic cashew curd | artichoke | broadbean | chilli | tomato reduction

Provolone chioux fritters
panzanella | chive mascapone | smoked almond Toscana pesto

Flat iron steak
pan fried medium rare | chimichurri | crispy shallots | watercress | chips

Pork tenderloin
date & almond stuffing | almond croquette | prosciutto fine beans | calvados velouté

Lamb rump (£2 extra)
green Tabbouleh | rose harissa | tahini

Charred courgette & mangetout	Mixed leaves salad	Jersey Royal potatoes herb butter	Chunky chips
£3.5	£3.5	£3.5	£3.5

Sorbet du jour

Cheddar Gorge strawberry crème brûlée
strawberry blondie

Gooseberry and coconut rum pannacotta
elderflower meringue | white chocolate soil | raspberry

Dark chocolate nemesis
orange creme fraiche | pistachio praline

Selection of seasonal cheeses
crackers | quince membrillo (£2 extra)