

28-50

WINE BAR & KITCHEN

Pre & Post Theatre

2 courses £17.50 / 3 courses £21.00

Starter

Cep Velouté (V)

Herbs Chantilly & sourdough croutons

Smoked Salmon

Pickled cucumber, lemon, dill & mustard yoghurt

Goose & Mustard Terrine

Spiced apple relish & brioche

Main Course

Roasted Butternut Squash (V)

Kale, freekeh & spiced pumpkin velouté

Fish Pie

Mashed potatoes & curry béchamel

Corn-fed chicken breast

Hispi cabbage & shallots

Chef's special of the week

Seared cod with baby plum tomatoes and basil in a wine sauce

Dessert

Apple and rhubarb crumble

Cinnamon ice cream

Signature madeleine

Served with vanilla crème Anglaise

Selection of 2 cheeses

Monday – Sunday 12pm-6:30pm & 9.30 – 11pm (excludes Saturday)

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of vat at 20%.

A discretionary service charge of 12.5% will be added to your initial bill.