

SET LUNCH MENU

FIRST COURSE

WHITE ONION, & CHEDDAR
TART
Frisée

BALLOTINE OF
CONFIT DUCK
Pistachio, fig

CAULIFLOWER VELOUTÉ
Smoked salmon, cucumber

MAIN COURSE

CORNISH BRILL
Clam, Seaweed butter

LAMB NAVARIN
Baby vegetables, tarragon

POTATO,
PECORINO GNOCCHI
Purple sprouting broccoli, black garlic

SIDES £9

MASHED POTATOES (v)

FRENCH FRIES
Rosemary salt (vg)

TENDERSTEM BROCCOLI

BITTER LEAF SALAD
Ravigotte dressing (vg)

CHANTENAY CARROTS
Carrot purée (vg)

DESSERT

CHOCOLATE SOUFFLÉ TART
Cocoa nib ice cream

CITRUS & POMEGRANATE
PAVLOVA

LINCOLNSHIRE POACHER
Chutney, crackers

Two courses £49
Three courses £58

The Set Menu is available from Monday to Friday for lunch and from 5.30pm - 6.45pm for early dinner.
Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

PRE-THEATRE MENU

FIRST COURSE

WHITE ONION, & CHEDDAR
TART
Frisée, hazelnut

BALLOTINE OF
CONFIT DUCK
Pistachio, fig

CAULIFLOWER VELOUTÉ
Smoked salmon, cucumber

MAIN COURSE

CORNISH BRILL
Clam, Seaweed butter

LAMB NAVARIN
Baby vegetables, tarragon

POTATO,
PECORINO GNOCCHI
Purple sprouting broccoli, black garlic

SIDES £9

MASHED POTATOES (v)

FRENCH FRIES
Rosemary salt (vg)

TENDERSTEM BROCCOLI

BITTER LEAF SALAD
Ravigotte dressing (vg)

CHANTENAY CARROTS
Carrot purée (vg)

DESSERT

CHOCOLATE SOUFFLÉ TART
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