

Start

Jerusalem artichoke soup, vanilla, mussel tempura	6.50
Loch Var smoked salmon, cottage cheese, pomegranate & rye bread	8.95
Roast scallops, hazelnut crust, cauliflower & crispy pork	13.00
Rabbit terrine, green beans & toasted almonds	7.50
Venison carpaccio, sea buckthorn, celeriac	7.00
Chicken liver & foie gras parfait, chutney & toast	8.00
Radishes, watercress, balsamic & Rosary goat's cheese salad	6.00

Dessert

Mandarin set cream, white chocolate & cardamom	
Classic apple tart, vanilla ice cream	6.50
Lemon tart, creme chantilly	6.50
Prune & Armagnac parfait, toasted almond mousse	
Valrhona chocolate mousse, praline ice cream, smoked hazelnuts	7.50
Selection of seasonal British cheeses	each 3.00
Petit fours	4.00

Main

Roast pollack, confit leeks, kale, ginger & chilli	16.00
Fillet of wild sea bass, cauliflower, hispi cabbage & orange beurre blanc	19.00
Pan-fried fillet of salmon, daikon, cucumber and horseradish sauce	17.50
Dingley Dell pork loin, apple, potato & prunes	17.00
Herb crusted Orkney lamb, baby artichokes & roasted onions	22.00
Denham Estate venison, heritage pears, spring greens & sloe gin	22.00
Roasted pumpkin gnocchi, brussel leaves & toasted barley	13.50
Butternut squash risotto, wild chervil	14.00

Side

Hand cut chips	3.50
Crushed new potatoes	3.50
Hispi cabbage, sultanas	3.50
Mix salad	3.75
Purple sprouting broccoli	3.95

Pre and post theatre menu

From 5.45 to 7.00 and from 9.30 to 11.00

Start	Main	Dessert
Loch Var smoked salmon, cottage cheese, pomegranate & rye bread	Angus burger, St Gall, English mustard red onion marmalade	Orange steam pudding, mascarpone & stem ginger ice cream
Jerusalem artichoke soup, vanilla, mussel tempura	Butternut squash risotto, wild chervil	Mandarin set cream, white chocolate & cardamom
Venison carpaccio, sea buckthorn, celeriac	Fish & chips served in paper, tartare sauce	Prune & Armagnac parfait, toasted almond mousse

2 Courses 17.50- 3 Courses 21.50

Private dining room available for up to 20 guests seated. Exclusive hire available for up to 160 guests seated. Please ask for further information.

Prices are inclusive of VAT @ 20.00%. A discretionary service charge of 12.5% will be added to your bill.

This menu is printed on 100% recycled paper.