

THEATRE MENU

£24 FOR TWO COURSES or £28 FOR THREE COURSES

Available from 5.30pm - 7pm & 9.30pm - 11pm

STARTERS

Soup of the Day

Soused Herring, Apples, Samphire and Pomegranate Sauce
Confit Chicken, Tarragon Cake and Pickled Vegetables (G) (N)
Warm Cauliflower Textures and Cheddar Cheese (V)

MAINS

Lemon Sole, Asparagus, Spinach, Pickled Mushrooms and Mussels Velouté
Sea Trout, Couscous Salad, Crispy Chicken Wings and Velouté (G)(N) - £5 supplement
Slow Cooked Lamb Belly, Jersey Royal Potatoes, Peas and Bacon
Grilled Spring Vegetable Gâteau, Carrots, Bitter Salad and Rich Tomato Sauce (V)

DESSERTS

Rhubarb and Strawberry Soup, Tonka Bean Sponge, Yoghurt Sorbet (G)(V)(N)
Selection of Homemade Ice Cream and Sorbet with Tuile (V)(G)
Blackcurrant Tartlet, Elderflower Jelly, Vanilla-Elderflower Sorbet (G)(N)
Selection of British and International Cheeses
Served with Chutney, Fruit Compotes and Crackers (V)(N)(G) - £4 supplement

SIDES - £5 each

Sautéed Spinach (V)
Runner Beans with Shallots (V)
Rocket Salad with Parmesan
Mashed Potatoes (V)
Tomato Salad with Basil Olive Oil (V)
New Potatoes with Mint Butter (V)
Triple Cooked Chips (V)

SOMMELIER'S WINE CHOICE

Gribble Bridge, Biddenden, Kent, England, 2015
Ortega
£9 (125ml) / £12.50 (175ml)
Southern Hills, San Francisco Bay, USA, 2013
Cabernet Sauvignon
£9 (125ml) / £12.50 (175ml)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.