

# PRE THEATRE MENU

2 COURSES 29 – 3 COURSES 37

## **S** TARTERS

---

### Beetroot

Orange, rocket, pine nuts (ve) (202 kcal)

### Burrata di bufala

Charred aubergine, pomegranate, toasted walnuts (v) (390 kcal)

### Smoked salmon

Horseradish crème fraiche, dill, crostini (369 kcal)

## **M** AIN COURSES

---

### Heritage carrots

Hummus, watercress, pomegranate seeds (ve) (212 kcal)

### Beef bourguignon

Beef cheek, horseradish mash, watercress (970 kcal)

### Pan-fried rainbow trout

Crushed potato salad, capers, beurre blanc (827 kcal)

## **PUDDINGS**

---

Passion fruit cheesecake

Berry compote (ve) (323 kcal)

Spiced poached pear

Italian meringue, crumb (103 kcal)

Ice-cream and sorbet selection (veo)

## **COFFEE AND TEA**

**3.50** EACH

---

Americano (0 kcal)

Double espresso (0 kcal)

Latte (90 kcal)

Cappuccino (90 kcal)

Mocha (73 kcal)

Flat white (67 kcal)

Macchiato (17 kcal)

Hot Chocolate (75 kcal)

English Breakfast (1 kcal)

Earl grey (1 kcal)

Green (1 kcal)

Chamomile (1 kcal)

Ginger and lemongrass (1kcal)

Mint ( 1 kcal)

Please inform us of any allergies or dietary requirements.  
A discretionary 12.5% service charge will be added to the final bill.