

# PRE THEATRE MENU

2 COURSES 32 – 3 COURSES 39

## **S** STARTERS

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Buffalo mozzarella or vegan burrata

Heritage tomatoes, avocado, baby gem lettuce, basil, balsamic (pbo)

Tagliolini

Squid, mussels, prawns, garlic butter, cherry tomatoes, parsley

Tender stem broccoli

White chicory, semi dried tomato tapenade, toasted hazelnuts (pb)

## **M** AIN COURSES

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Nduja cauliflower

Romesco, minted fregola (pb)

'Hot smoked' salmon salad

Potatoes, green beans, radish, watercress with chilli and lemon vinaigrette

Pork tenderloin

Charred radicchio, kohlrabi and apple salad, chimichurri



[www.barbicanbarandgrill.co.uk](http://www.barbicanbarandgrill.co.uk)

## SIDES

4.75 EACH

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Mustard and herb potatoes (v)  
Cucumber, red onion and sumac salad (pb)  
Thin cut fries (pb)  
Sauteed seasonal vegetables (pb)

## PUDDINGS

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Peach tart  
Vanilla ice cream (pb)

Manchego cheese  
Apricot and ginger jam, sourdough

Ice-cream and sorbet selection (pbo)

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

Pb= plant-based

v= vegetarian

pbo= plant-based option