

## **Pre-theatre menu**

Salad of goat's cheese, beetroot, orange, pistachio & honey

Asian steak tartare, lotus root, radish & chilli

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Fillet of sea bream, chilli, curried lentils & watercress

Poached corn-fed chicken breast, crispy leg, Bois Boudran & hazelnut

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Poached meringue, exotic fruit salsa & tonka custard

Valrhona chocolate fondant & orange ice cream

Selection of seasonal cheeses from "Buchanans"  
(£10 supplement or £15 as an extra course)

3 courses £29

*Additional Side Dishes at £6 each*

*Pomme purée*

*Tenderstem broccoli, almonds & sesame oil*

*Mixed leaf salad*

*Head Chef Joo Won*

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.