

## Pre-theatre menu

Grilled mackerel, escabeche & smoked paprika oil

Salad of Bayonne ham, endive, artichoke, ewe's curd & pine nuts

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Roasted fillet of sea bream, brown shrimp, potato & Basque salsa verde sauce

Slow cooked pork belly, piperade, espelette & pomme purée

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Chocolate fondant & orange ice cream

Cherry soup, goat cheese ice cream & honeycomb

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

3 courses £35

### *Additional Side Dishes at £6 each*

*Pomme purée*

*Tenderstem broccoli, almonds & sesame oil*

*Mixed leaf salad*

*Head Chef Joo Won*

*This is a sample menu only.*

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.