



SAMPLE SET LUNCH MENU

2 Courses £22 - 3 Courses £25

STARTERS

Brussel Sprouts Tempura,
Pickled Cauliflower, Taramasalata & Anchovy
or
Grelot Onion, Smoked Eel,
Potato Emulsion & Hazelnut Crumble

MAINS

Smoked Trout,
Jersey Royals, Finger Lime & Kumquat
or
Welsh Lamb,
Jerusalem Artichoke, Quince & Puntarella

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
or
Tarte of the day

Regular A la Carte menu is available alongside the Set Menu for lunch.



SAMPLE PRE-POST THEATRE MENU

2 Courses £22 - 3 Courses £25

NIBBLES

Coombeshead Sourdough Bread & Salted Butter - £4.5
Pig's Head Croquettes, Gribiche Sauce - £2.5 (*each*)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)
Pitta Bread, Yoghurt, Grapes & Harissa - £5

STARTERS

Brussel Sprouts Tempura, Pickled Cauliflower, Taramasalata & Anchovy
Grelot Onion, Smoked Eel, Potato Emulsion & Hazelnut Crumble
Duck Foie Gras Pressé, Forced Yorkshire Rhubarb & Sorrel - (£8 *supplement*)
Smoked Short Rib Ragù Pappardelle, Wild Garlic, Caper Leaves & Pangrattato

MAINS

Goat's Curd Agnolotti, Broccoli, Tamarind, Kalamata Olive & Almond
Smoked Trout, Jersey Royals, Finger Lime & Kumquat
Welsh Lamb Saddle, Jerusalem Artichoke, Quince & Puntarella

SIDES

Jersey Royals, Parmesan & Basil Pesto - £8
Bitter Leaves, Blood Orange, Candied Walnut & Fourme d'Ambert - £9
Grilled Hispi Cabbage, Miso & Parmesan - £8

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Tarte of The Day

CHEESE SELECTION

£5 per Piece of Cheese

Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"

Innes Log,, *Unpasteurised Cheese, Raw Goat's Milk, Staffordshire, England*
Fourme d'Ambert, *Unpasteurised Blue Cheese, Raw Ewe's Milk, Auvergne, France*
Sparkenhoe Red Leicester, *Unpasteurised Hard Cheese, Cow's Milk, Warwickshire, England*
Saint Félicien, *Unpasteurised Soft Cheese, Raw Cow's Milk, Isère, France*
Beaufort, *Unpasteurised Hard Cheese, Raw Cow's Milk, Isère, France*