

SAMPLE SET LUNCH MENU

2 Courses £29 - 3 Courses £32

STARTERS

Smoked Ricotta,
Roasted Plum, Chive Sabayon & Toasted Brioche

or

Artichoke Barigoule,
Smoked Eel, Melba Toast & Pickled Radish

MAINS

Seared Cornish Cod,
Farotto, Black Garlic, Wild Mushrooms & Coffee Sabayon

or

Welsh Lamb Belly,
Celeriac Purée, Trompette Mushrooms, Quince & Radicchio

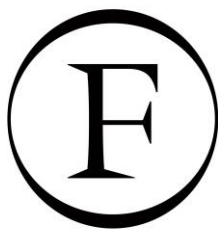
DESSERTS

Banoffee,
Nutmeg & Caramelized Pecan

or

Tart of The Day

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



SAMPLE PRE-POST THEATRE MENU

2 Courses £29 - 3 Courses £32

NIBBLES

Sourdough Bread & Salted Butter - £4.5
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 *(each)*
Brandade Croquettes & Tartare Sauce - £5
Buttermilk Fried Chicken, Cream & Caviar - £9.5

STARTERS

Artichoke Barigoule, Smoked Eel, Melba Toast & Pickled Radish
Smoked Ricotta, Roasted Plum, Chive Sabayon & Toasted Bread
Duck Foie Gras Pressé, Fig Compote, Grapes & Verjus - (£8 supplement)

MAINS

Seared Cornish Cod, Farotto, Black Garlic, Wild Mushrooms & Coffee Sabayon
Welsh Lamb Belly, Celeriac Purée, Trompette Mushrooms, Quince & Radicchio
Delicia Pumpkin & Ricotta Tortellini, Amaretti, Sage & Smoked Egg Yolk

SIDES

Smoked Mash Potato, Espelette & Chives - £7
Bitter Leaves Salad, Orange Dressing, Walnuts & Fourme d'Ambert - £8
Burnt Baby Leeksm, Smoked Cod's Roe & Fried Shallots - £8

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Tart of The Day

CHEESE SELECTION

£5 per Piece of Cheese *(25 grams)*

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

Blackmount, *Unpasteurised Soft Cheese, Raw Goat's Milk, Lanarkshire, Scotland*
Appleby's Cheshire, *Unpasteurised Cheddar, Cow's Milk Milk, Shropshire, England*
Fourme d'Ambert, *Pasteurised Blue Cheese, Cow & Ewe's Milk, Massif Central, France*
Marechal, *Pasteurised Hard Cheese, Cow's Milk, Canton de Vaud, Switzerland*
Camembert, *Unpasteurised Soft Cheese, Raw Cow's Milk, Normandy, France*

Thank you for your assistance.