



Sample Lunch Du Jour Menu

Starters

- Cauliflower velouté, Montgomery cheddar cheese cake (V)
- Seared beef, warm lentils, rocket salad, Dijon mustard dressing
- Citrus-cured sea trout, pickled fennel, watercress, vanilla oil
- Ham hock and cannellini bean terrine, homemade picallilli, crusty bread
- Marinated and baked goat's cheese log, sweet pepper relish, aromatic courgettes, basil oil (V)

Main Courses

- Char-grilled meat of the day, farmhouse potatoes, chorizo, French beans and celery, tomato hollandaise sauce
- Char-grilled fish of the day, paella rice, broccoli polonaise
- Veal schnitzel, bubble and squeak cake, shallot purée, grazed spring baby vegetables
- Pan-seared pollock fillet, smoked garlic mash, asparagus, broad beans, shellfish foam
- Red lentils, potato and paneer cheese curry, basmati rice, naan bread (V)

Desserts

- Raspberry bakewell tart, milk ice cream
- Strawberry delice, pistachio cremeux, roasted pistachio
- Toasted milk pannacotta, chocolate, croissant crouton
- Mango parfait, mojito sorbet
- British cheese selection, homemade crackers

2 courses £19.00
3 courses £22.50



Sample Sunday Lunch Menu

Starters

Roasted chicken consommé

Jerusalem artichoke pannacotta (V)

Roasted vegetable and winter coleslaw (V)

Pan fried red mullet, fricassee of wild mushrooms,
baby onions and parsley

Beetroot salad, walnut dressing, mixed leaves (V)

Main Courses

From the trolley carved at your table:

Roast sirloin of Buccleuch beef, Yorkshire pudding,
roast potatoes, market vegetables

Sunday roast joint:

Apricot and mint stuffed saddle of English lamb,
roast potatoes, market vegetables

Braised pork cheek, horseradish mash, turned vegetables,
crispy leek

Char-grilled fish of the day, roasted cauliflower, baby fennel, caramelised cauliflower pureé

Ratatouille tart, seasonal salad and pesto (V)

Desserts

Salted caramel tart, spelt ice cream

Gianduja mousse, praline whipped ganache

Key lime pie

Poached rhubarb, yogurt pannacotta

British cheese selection, homemade crackers

2 courses £24.00

3 courses £29.00



Pre-Theatre Menu

Starters

Hampshire watercress velouté (V)

Goat's cheese risotto croquette

Sea trout and English asparagus terrine

Avocado and black pepper ice cream

Seared West Country 'Black Label' beef fillet

Cashel blue, William pear, endive, sweet mustard sauce

Main Courses

Pan-seared red mullet

*Broad beans, peas and garlic leaf,
Welsh onion potato cake, mint fish cream sauce*

Grilled West Country "Black Label" sirloin steak

Duck fat chips, field mushroom, broccoli tops, choron sauce

Spiced Bermondsey fryer cheese (V)

Indian spiced rösti potato, stuffed courgette flower, crisp salad

Desserts

Warm raspberry bakewell

Vanilla panna cotta, raspberry shot

Caramelized pineapple carpaccio, coconut bavaois

Malibu granite, maracujá coulis

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 Courses and a glass of house wine £26.00

3 Courses and a glass of house wine £34.00



A La Carte Dinner Menu

Starters

Hampshire watercress velouté (V) *Goat's cheese risotto croquette*

Smoked haddock and spinach mild-curried risotto *Crispy hen's egg yolk*

Ducketts Caerphilly cheese fondant (V) *Sour dough soldiers, dandelion, grape and walnut salad*

Sea trout and English asparagus terrine *Avocado and black pepper ice cream*

Quail breasts *Quinoa, pomegranate dressing*

Seared West Country 'Black Label' beef fillet *Cashel blue, William pear, endive, sweet mustard sauce*

Pan-seared diver scallops *Minted and crushed garden peas, Parma ham crisp, beurre blanc foam*

Poached hen's egg, asparagus tips (V) *Brown butter mayonnaise*

Main courses

Poached whole Cornish sole *Sautéed Jersey Royal potatoes, baby leeks, lemon balm butter sauce*

Char-grilled T-bone of halibut *Cod cheek crisp, Lyonnais potatoes, asparagus, tartare sauce*

Pan-seared red mullet *Broad beans, peas and spinach, Welsh onion potato cake, mint fish cream sauce*

Pan-seared Aylesbury duck breast, Foie Gras nugget *Organic mushroom and garlic spelt risotto, baby vegetables, thyme jus*

Grilled cutlet and slow braised neck of Exeter lamb *Springtime bubble and squeak, lentils, grilled courgette*

Grilled West Country "Black Label" sirloin steak *Duck fat chips, field mushroom, broccoli tops, choron sauce*

Spiced Bermondsey fryer cheese (V) *Indian spiced rösti potato, stuffed courgette flower, crisp salad*

Desserts

Caramelized pineapple carpaccio, coconut bavarois *Malibu granite, maracujá coulis*

Vanilla flan, Pimm's sorbet *Honey poached pear*

Hot chocolate mousse *Hazelnut macaroon, Bailey's ice cream*

Greek yoghurt parfait *Macerated strawberries, dark chocolate and pistachio crumb, strawberry meringue*

Amaretti cheesecake *Coffee cream, Kahlua sauce*

Raspberry champagne jelly *Cornish clotted cream, orange gel, almond crunch*

A selection of British cheeses from Neal's Yard *Quince jelly, homemade crackers*

Supplement for cheese as a half portion £4

2 courses £32.50

3 courses £39.50