



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

All prices include VAT at the current rate
A discretionary service charge of 10% will be added to parties of 8 and above



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

All prices include VAT at the current rate
A discretionary service charge of 10% will be added to parties of 8 and above



Pre-Theatre Menu

Starters

Cauliflower velouté (V)

Caramelised apple and blue cheese bonbon

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

Grilled yellow fin tuna "niçoise"

Tomato and anchovy fondue

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

Raspberry champagne jelly

Cornish clotted cream, orange gel, almond crunch

Caramelized pineapple carpaccio, coconut bavarois

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

All prices include VAT at the current rate
A discretionary service charge of 10% will be added to parties of 8 and above



A La Carte Dinner Menu

Starters

Cauliflower velouté (V) *Caramelised apple and blue cheese bonbon*

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

Quail breasts *Quinoa, pomegranate dressing*

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

Truffle gnocchi (V) *Wild mushroom and roasted butternut squash*

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*

Pithivier of confit corn fed chicken and foie gras *Jerusalem artichoke, chanterelle mushrooms*
(Please allow 10 minutes cooking time)

Main courses

Grilled yellow fin tuna "niçoise" *Tomato and anchovy fondue*

Roasted monkfish, Cornish crab and prawn ravioli *Sweetcorn velouté*

Pan-roasted stone bass *Fennel and potato rösti, pickled grapes, lemon gel*

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 crème brûlée *Mango sorbet, lime meringue, cookie crumb*

Hot chocolate mousse *Hazelnut macaroon, vanilla ice cream*

Baileys iced parfait *Peanut butter crunch, dulce de leche macaroon*

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

All prices include VAT at the current rate
A discretionary service charge of 10% will be added to parties of 8 and above