



## 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**

#### **Pan-roasted stone bass**

*Fennel and potato rösti, pickled grapes, lemon gel*

#### **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 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

**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*

**Roasted diver scallops, glazed pork belly** *Puy lentils and chorizo*

**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** *Confit basil potatoes, 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*

**Roasted Dartmoor venison loin** *Parsnip purée, chestnuts, girolles, juniper berry 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

**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