



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

Broccoli velouté (V)

Blue cheese bon bon

Citrus-cured Scottish salmon

Horseradish cream, confit citrus, fennel, mint oil

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

Wild mushroom pithivier (V)

Roasted artichoke purée, leek, mushrooms

Desserts

Raspberry champagne jelly

Cornish clotted cream, orange gel, almond crunch

Caramelized chocolate mousse

Honey poached figs, honey gel

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

- Broccoli velouté (V)** *Blue cheese bon bon*
- Smoked haddock and spinach mild-curried risotto** *Crispy hen's egg yolk*
- Quail breasts** *Quinoa, pomegranate dressing*
- Citrus-cured Scottish salmon** *Horseradish cream, confit citrus, fennel, mint oil*
- Herb gnocchi (V)** *Truffle mayonnaise, Parmesan foam, olive crumb, basil oil*
- Seared West Country 'Black Label' beef fillet** *Cashel blue, William pear, endive, sweet mustard sauce*
- Roasted diver scallop, glazed pork belly** *Puy lentils and chorizo*
- Ham hock terrine** *Piccalilli vegetables, pork crackling, sourdough toasts*

Main courses

- Pan-roasted fillet of North Sea cod** *Savoy cabbage, chorizo, cauliflower, curry foam*
- Roasted monkfish, Cornish crab and prawn ravioli** *Sweetcorn velouté*
- Pan-roasted stone bass** *Fennel and potato rösti, pickled grapes, lemon gel*
- Roast duck breast** *Crispy pressed duck, sweet potato, Port and thyme sauce*
- Herb-cruste rack of lamb** *Lamb croquette, char-grilled broccoli, celeriac, hazelnuts*
- 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*
- Caramelized chocolate mousse** *Honey poached figs, honey gel*
- Blueberry savarin** *Lemon sorbet, blueberry gel, lemon balm*
- 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