



## SET MENU

TWO COURSES £24.50 | THREE COURSES £27.50

Available during lunch (12pm - 3pm) or pre-theatre (5pm - 7pm)

### STARTERS

PUMPKIN SOUP, CHESTNUT & CROÛTONS (VE)

BEETROOT & STRACCIATELLA, HERITAGE BEETROOTS, WALNUT DRESSING (V, NGC)

SALMON GRAVLAX, CAVIAR, HERITAGE RADISH (NGC)

### MAINS

CRISPY SEA BREAM, POMME PURÉE, SAUCE VIERGE

ROASTED BUTTERNUT SQUASH, PEPPER SALSA, CRISPY KALEY (VE, NGC)

ROASTED PORK BELLY, SAVOY CABBAGE, CIDER MUSTARD SAUCE

GRILLED LAMB CUTLETS, CHARRED BROCCOLINI, SHANSHO PEPPER (NGC) + £ 9

### DESSERTS

CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

FROMAGES AFFINÉS (V) + £ 6

L'ÉXOTIQUE, MANGO SALSA, FRESH PINEAPPLE, MANGO SORBET (VE, NGC)

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.

PRICES INCLUSIVE OF VAT AT 5%.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.