



## SET MENU

TWO COURSES £24.50 | THREE COURSES £27.50

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

### STARTERS

ARTICHOKE & BABY SPINACH, TRUFFLE DRESSING (VE · NGC)

BEEETROOT & STRACCIATELLA, HERITAGE BEETROOTS (V · NGC)

GREEN ASPARAGUS CAPPUCCHINO SOUP (V)

### MAINS

GNOCCHI À LA PARISIENNE, ASPARAGUS, GARDEN PEAS & COMTÉ CHEESE (V)

PORK BELLY, POMMES PURÉE, MOUTARD SAUCE (NGC)

SEA BREAM WITH LEEK FONDUE & WHITE WINE VELOUTÉ (NGC)

LAMB CUTLETS, ROASTED POLENTA & GREMOLATA (NGC) + £ 9.5

### DESSERTS

STRAWBERRY PAVLOVA (V · NGC)

L'EXOTIQUE, 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 20%.  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.