



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)
- BETROOT & STRACCIATELLA, HERITAGE BEETROOTS (V · NGC)
- GREEN ASPARAGUS CAPPUCCINO 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.