

LUNCH & THEATRE MENU

AVAILABLE EVERY LUNCH FROM 12:00 TO 15:00
MONDAY TO FRIDAY 17:00 TO 18:00 AND FROM 21:00

STARTERS

Beetroot & Goat Cheese

DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISPBREAD

Smoked Salmon

COLD-SMOKED SEVERN & WYE SALMON.
SERVED WITH BUTTERED RYE BREAD AND LEMON

Steak Tartare

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISPBREAD
ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16

MAINS

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY

Chicken Kyiv

CHICKEN BREAST SERVED ON GARLIC & PARSLEY BUTTER

Pan-Seared Salmon Fillet

SERVED WITH MUSSELS AND A LIGHT VERMOUTH FISH VELOUTÉ

DESSERT

Flaming Crème Brûlée

WITH WILD MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Sorbet

SERVED WITH MINT AND CANDIED LEMON RIND

Sticky Toffee Pudding

INFUSED WITH RAGNAUD SABOURIN COGNAC. SERVED WITH VANILLA ICE CREAM

ITEMS MAY CONTAIN ALLERGENS. IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER FOR ASSISTANCE. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES.

15% DISCRETIONARY SERVICE CHARGE
WILL BE ADDED TO YOUR BILL