

## PRE- THEATRE SET MENU

**Monday – Sunday 5pm to 6 pm**  
**2 courses 32.50 including a glass of bubbles**  
**3 courses 39.50 including a glass of bubbles**

**SOMMELIER SELECTED CARAFE OF WINE 50cl 25**

### STARTERS

Spiced Parsnip Soup, Toasted Walnuts, Compressed Apples (vg)  
Steak Tartare, Pickled Onion, Chive, Smoked Dressing  
Beetroot, Goat's Cheese, Balsamic Gel, Beetroot Meringues (v)  
Orkney Scallop, Smoked Mussels, Shiitake & Leek Chowder – Suppl. 5

### MAIN COURSES

Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage (vg)  
Scottish Hake, Peas Ala Francaise  
Blythburgh Pork Belly, Cheek & Spiced Apple  
Native Breed Grass Fed Rump Steak, Dashi Aubergine, Red Wine (5 supplement)

### SIDES

Truffle Mashed Potato/Mixed Leaves, French Dressing /  
French Beans & Crispy Shallots/Carrot, Honey & Mustard

**From 7.50**

### DESSERTS

Wild Honey & Vanilla Crème Brûlée  
Pecan & Maple Tart, Crème Fraiche  
Selection of Ice Creams or Sorbet  
Selection of British & European Artisan Cheeses  
(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,  
served with petit fours at 6.90 per person*

*Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 20.00*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*