

THE NEW YORK BAR

A TASTE BEFORE THE SHOW

Available from 5pm - 6.45pm

THE PRELUDE

SALT AND VINEGAR COD BITES

Pea ketchup

BUTTERMILK FRIED CHICKEN TENDERS

Pickled celery, hot sauce, blue cheese dip

HASH BROWNS

Sour cream, Exmoor caviar

PAN CON TOMATE (VGO)

Focaccia, Cantabrian anchovies, olive oil

MARKET CRUDITÉS (V, VGO)

Green Goddess hummus

NEW YORK BAR CHEESE BURGER SLIDERS

Dill pickles, red onion jam, RCH signature burger sauce

THE MAIN EVENT

CAESAR SALAD

Baby gem lettuce, anchovies, croutons, Parmesan

Add chicken | Add smoked salmon

FIG, ROCKET & BURRATA SALAD (V, VGO)

Roasted bark pumpkin, pomegranate, toasted walnuts

Add Parma ham

SLOW COOKED BEEF RAGÚ

Rigatoni pasta, smoked pancetta, Parmesan

RUBENS CLUB SANDWICH

Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise

BEER BATTERED FISH AND CHIPS

Mushy peas, curry sauce, chunky tartare

ENCORE

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

APPLE & BLACKBERRY CRUMBLE (VG)

Chocolate ice cream, vanilla custard

SELECTION OF HOMEMADE ICE CREAM & SORBET

Choice of three;

Ice cream: matcha, chocolate, salted caramel, honeycomb 🍷

Sorbet (VG): raspberry, mango, lemon

TWO-COURSE £35 | THREE-COURSE £45

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

🍷 A favourite signature dish of Mrs T, our Founder and President.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.