



## SET MENU LUNCH & PRE-THEATRE

Bierbrood, whipped butter **+8**  
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

### TO START

Seasonal soup, bread **V**

Whole roasted celeriac, coconut labneh, chilli oil, z'atar **VE**  
\*vegan option available

Cured sustainable yellowtail kingfish,  
miso, sesame, lime, shiso

### TO FOLLOW

Artichoke & charred leek gnocchi, parmesan **V**  
\*vegan option available

Fish market catch, sorrel emulsion,  
sea purslane verge, new potatoes

Organic pork collar, apple, sage & mustard,  
maple Autumn pumpkin **+5**

### TO FINISH

Kentish cobnut torta caprese,  
Xoco 100% cacao mousse **N +3**

Baked cream, honey & rooibos preserved apricots,  
sour rye crumb

Sweet potato chai spiced parfait,  
roasted pecans, date glaze **N/VE/SF**

British cheese, pickles, relish fruit & crackers **+3**

**N** - nuts | **V** - vegetarian | **VE** - vegan | **SF** - refined sugar free

**2 Courses - £35 per person | 3 Courses - £45 per person**

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*

*A discretionary optional service charge of 13.5% will be added to your bill*