

THEATRE MENU
5.30pm-6.30pm / 9.30pm-11pm

Starters

Heirloom tomato gazpacho, goats cheese gougiers
Violet artichokes, ricotta, lemon, courgette and basil
Yorkshire rabbit rilette, rainbow carrots, pickled mustard seeds
Gin cured Hampshire trout, soused cucumber, dill, horseradish and rye

Mains

Pea and mint ravioli, Grelot onions, broad beans, Yorkshire fettle
Scottish salmon and smoked haddock fishcake, spinach, chive butter sauce
Grain fed Suffolk poussin, sweetcorn, girolles, gnocchi, Albufera sauce
Saddleback pork chop, pulled shoulder, pickled plums, radishes, spring onion, spiced jus

Sides £4.50

Runner and broad beans, summer savoury / Stem broccoli, smoked almond butter
Heritage potatoes, parsley butter / Double cooked chips / French fries
Tomato and shallot salad / Mixed herb salad

Puddings

Lemon tart, crème fraîche
Bitter chocolate mousse, caramel, mint choc chip ice cream
Baked peach cobbler, almonds, Amaretti, mascarpone ice cream
Lavender honey crème brûlée, raspberries, whiskey and oat ice cream

**This set menu is served from 5.30pm-6.30pm and from 9.30pm-11pm, Monday to Friday.
The latest booking times for these menus are 6.15pm and 10.45pm respectively.**

2 courses @ £22 / 3 courses @ £27
(side orders are not included in set price)