

2 courses £30.00 3 courses £35.00

Including a 125 ml Glass of Mirabeau Available at lunch Monday to Friday Pre theatre until 18.30 Wednesday to Saturday; Post theatre 21.00 to 22.00

Ham hock consommé, ham hock terrine, root vegetables, quail egg 364Kcal Grilled courgette (vg/gf) cashew nut pate, buckwheat, pickled shallots 439Kcal Heritage tomato salad (v/gf) kalamata olives, courgette, crème fraiche 289Kcal Ceasar salad, grilled chicken, gem hearts, anchovy dressing, parmesan, croutons 834Kcal

Lemon and thyme grilled chicken, coriander and lemon glaze 676Kcal.

Ricotta and spinach ravioli (v), butter emulsion, sage 1136 kcal.

Roasted Pollock (gf) basil/courgette puree, tomatoes, white wine velouté 535 Kcal

Sweetcorn curry (vg), curry leaves, curry oil 380 Kcal

Date and molasses sticky toffee pudding, vanilla ice cream 478 kcal

Eton mess (vg) 10.00 strawberries, raspberry sorbet (vg) 407 kcal

Ice cream and sorbets

chocolate, vanilla, rum and raisin 42/43/53kcal raspberry, mango, lemon 24/26/30 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimize the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.