

## PRE-THEATRE MENU

Available Wednesday to Friday

5pm – 5:45pm

(Tables should be vacated by 7.15pm)

2 Courses £32 or 3 Courses £37

Includes a glass of Côtes de Gascogne Blanc or Cabernet Sauvignon

### STARTERS

#### Our Fish Soup

White Crabmeat, Stem Ginger, Coriander

#### Smoked Haddock & Gruyere Bon Bons

Verde Gribiche

#### Carpaccio of Beef

Rocket, Parmesan

#### Crab & Avocado Maki

Katsuobushi, Whiskey Mayo

### MAINS

#### Simply Grilled Lemon Sole

Garlic & Sweet Soy, Gamba Chips

#### Pan Fried Seabream

Pomegranate, Fattoush Salad

#### Norwegian Prawn & Samphire Linguine

Confit Garlic & White Wine Sauce, Ikura Caviar

#### Chicken Paillard

Chimichurri Farro Grains, Kale & Fennel Salad, Apple Cider Vinaigrette

### DESSERTS

#### George Mews Cheese

Comte 18 Months, 1924 & Tunworth with Apple and Quince

#### Warm Sticky Toffee Pudding

Ginger Ice-cream, Butterscotch

#### Key Lime Meringue Pie

Toasted Meringue, White Chocolate & Lime Ice-Cream

#### Affogato

(Add your chosen liqueur £3)

### SIDES - 6.00

**Gamba Chips**  
**Baby Potatoes, Garlic & Chive Butter**  
**Creamed Spinach, Pine Nuts, Parmesan**  
**Super Green Salad, Feta, Red Onion, Mint Dressing**

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We have full gluten, dairy and lactose-free options available. Please inform your server of any special dietary requirements.

On parties of six or more a discretionary service charge of 10% will be added.

All gratuities go directly to staff.

(GF) – Gluten Free