



4pm to 6:45pm

AA Rosette 2024 - 2025



Culinary Excellence

Theatre.

PRE-THEATRE MENU

5th - 12th September

2 courses 29.50 / 3 courses 35.00

Starter

Soup (V) (Gf*) 9.50

Cauliflower soup, truffle, red grape, hazelnut

Goats Curd (V) (Gf*) 13.00

Goats curd panna cotta, heritage beetroots, pickled blackberries, Granny smith apple, candied walnuts

Soy & Ginger Beef 15.00

Marinated beef salad, parmesan custard, pine nuts, pickled shallots, 7 spice, basil, nasturtium

Main

Salmon (Gf*) 27.00

Pan fried salmon, capers, tenderstem broccoli, gnocchi, chive & lemon brown butter sauce

Kohlrabi (V) (Ve*) (Gf*) 19.00

Charred kohlrabi, shiitake XO, black garlic emulsion, smoked & pickled apple, seaweed crisp

Pork Belly (Gf*) 23.00

*Slow cooked pork belly, orange & star anise pork cheek, quince purée,
hasselback potatoes, black cabbage*

Dessert

Affogato (V) (Ve*) (Gf*) 7.50

Vanilla ice cream, chocolate, espresso

Rice Pudding (V) 11.00

Tonka bean rice pudding, pistachio ice cream, pickled apple & autumn granola

Crème Brûlée (Gf*) 11.00

Miso, banana, peanut

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve) (Gf*) 4.00*

Roasted new potatoes, mint & caper dressing (V) (Ve) (Gf*) 4.00*

Fries (V) (Ve) 4.00*

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request