

Pre-theatre menu

Boudin blanc, brioche, cider & apple

Leek fondue, vinaigrette, watercress & confit egg yolk

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Pan-fried hake, braised leek & cider velouté

Suffolk pork loin, polenta & apple crème fraîche

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Chocolate fondant, orange emulsion & fig leaves ice cream

Vanilla rice pudding, berry compote & honeycomb

Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

3 courses £35

Head Chef Joo Won

This is a sample menu only.

Available from Monday to Saturday only from 5.30 p.m. until 6.15 p.m.

Available to groups of up to 7 people only.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.