



Set Menu

Bread and Snacks

- Sourdough, whipped brown butter 4
- Rosemary and thyme focaccia, olive oil, sea salt 4
- Salami Napoli, apricot, toasted hazelnut (n) 3.5

Starters

- Cauliflower soup, pickled shallot and lemon oil, focaccia
- Salad of summer courgette, smoked apple, walnut, avocado mousse (n)
- Chicken liver pâté, farmhouse chutney, toasted focaccia

Main Courses

- Confit duck leg, caramelised sweet potato purée, chicory
- Roasted cauliflower, butterbean mash, salted lemon, almonds (n)
- Torched bream fillet, red cabbage, mango and macadamia, BBQ sauce (n)

Sides

- Truffle and parmesan chips 4
- Gem lettuce, truffled egg yolk, crispy capers, Berkswell 4
- Tomato salad, capers, hazelnuts (n) 4.5
- Lincolnshire Poacher leek mornay 6

Sweets

- Yorkshire parkin, butterscotch sauce, Chantilly cream
- Stem ginger ice cream, dark chocolate sauce
- Double Barrel Lincolnshire Poacher, farmhouse chutney, sourdough crisps

2 Courses 20 / 3 Courses 23

- Lunch: Monday - Saturday (12-2.30pm)
- Pre-Theatre: Monday - Thursday (5.30-6.30pm)

Maximum party size of 7 people - a group menu is available for larger parties.
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.
(n) = contains nuts Menus are subject to change depending on availability of ingredients.