► SPRING | SUMMER PRE-THEATRE MENU MON-FRI

Z	courses	25
3	courses	29

SMALL PLATES

Chicken caesar salad, soft boiled egg, bacon lardons, anchovy, sourdough croutons, parmesan

Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ①

Jamon and smoked san simon croquettes, saffron aioli 💿 (3pcs)

MAINS

Seasoned rice, hot smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake [wg, wd]

Coconut red curry, crispy fried tofu, daikon, carrot, squash, peanuts, spring onion, coriander and rice [pb] (b)

Brick-roasted chicken, slaw, sichuan salt, lime, crispy curry leaves [wd, wg] ©

Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage ©

ADD A SIDE +4

French fries, rosemary salt [pb, wg] © Wedge salad, saffron buttermilk dressing, shallot, sumac, dill, chives [v, wg]

PUDDINGS

Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] ADD: cazcabel tequila coffee liqueur 4

Vanilla ice cream, espresso salt caramel sauce [v, wg]

Sorbets: mango | coconut | raspberry [pb, wg] (two scoops)



pb - plant based \mid wg - without gluten \mid wd - without dairy \mid v - vegetarian D - cooked in a fryer that may contain allergen traces or non-plant based matter

We are unable to guarantee any food or drink is totally allergen-free. Please use the QR code to access our nutritional and allergen information for this menu. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information. Our alcohol llicenses vary, please ask our team when you can order. A discretionary 12.5% service charge will be added to your bill.