

£ Pre Theatre 2 Courses £28 | 3 Courses £31 Starter Paté En Croûte, Mustard Du Jour & Cornichon Pea & Wild Garlic Velouté, Pink Fir Potato, Wild Garlic & Seaweed Dressing | gf, vq Taramasalata Profiterole, Trout Tartare, Vinegar Crisps & Apple Маіпѕ Stuffed Corn Fed Chicken, YME Oyster Mushroom & Chicken Mash Plantbase Agnes Seitan Navarin, Potato Cake, Mint, Tomato & Haricot Beans | va Potato & Wild Garlic Terrine, Wild Garlic Sauce, Hispi Cabbage & Sugar Snap Pea | qf, vq **Sides** 6 Isle Of Wight Tomatoes, Scottish Raspberries & Thai Basil Dressing | qf, vq Pink Fir Potatoes & Wild Garlic Mayonnaise | af 5.5 Roast Hispi Cabbage, Caesar Dressing & Crispy Chicken Skin | vgo 5.5 Desserts Floating Island, Pink Peppercorn, Raspberries & Pink Praline | qf, n

Thyme Crumpet, Brie & Truffle Honey | v

Chocolate Ganache, Poached Cherries, Juniper Sorbet | qf, vq

Jerusalem Artichoke Cake, Rosemary Caramel & Walnut Oil Ice Cream | п

v – vegetarian, vg – vegan, vgo – vegan option, gf – gluten-free, gfo –gluten free option, n – contains nuts, s – contains shellfish Please speak to your server if you have any allergies and we will try and accommodate where possible.