Pre Theatre

2 Courses £28 | 3 Courses £31

Starter

Ham hock & parsley terrine, apricot mustard & parsley salad 'Cheese' & tomato dumplings, tomato broth & fig leaf | gf, vg Mussel & crab fishcake, pickled seaweed & smoked eel tartare sauce

Маіпѕ

8oz bavette au poivre, baby gem lettuce, Roscoff onion & potato terrine | gf Cep gnocchi, nasturtium pesto, autumn vegetables & pea purée | gf, vg Stuffed leg of corn-fed chicken, sweetcorn, lemon thyme gravy & apricot | gf

Sides

Late summer squash gratin, burnt butter, sage & hazelnuts v, n	6
Leeks vinaigrette, tarragon mustard & chives gf, vg	7
Crispy potatoes & burnt leek mayonnaise gf, vg	6

Desserts

Poached English stone fruits, meadowsweet syrup & kernel ice cream | gf, vg Tart of the day & ice cream Bay leaf panna cotta, sunflower seed crumble & damson sorbet | gf, vg

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.