

# TÉATRO

## TO NIBBLE

- House Croquettes, Aioli 5.00
- Sourdough, Cultured Butter <sup>(V)</sup> 4.50
- Mixed Olives <sup>(Ve)</sup> 4.50
- Smokehouse Mixed Nuts <sup>(Ve)</sup> 4.00

## TO START

- Cod Cheek, Tartar Sauce, Garden Salad 9.00
- Pan-seared Scallops, Cauliflower Puree, Cauliflower Couscous, Crispy Parma Ham 11.00
- Toasted Sourdough, Monksbeard, Burrata, Salsa Verde <sup>(V/Ve)</sup> 8.50
- 'Ham, Egg and Chips', Ham Hock Terrine, 63-degree Egg Yolk, Straw Fries and Piccalilli 9.00
- Pan-fried Pigeon Breast, Beetroot Puree, Pickled Raspberries 9.00
- Bang-bang Cauliflower, Asian Salad <sup>(V)</sup> 8.50

## TO FOLLOW

- Téatro Burger, Caramelised Onion, Camembert, Dijon & Black Pepper Mayo, Onion Rings, Fries 17.00
- Herb Crusted Rack of Lamb, Pea & Broad Bean Fricassee, Butter Sauce, Jus 33.00
- Market Fish, Clam & Saffron Broth, Potatoes, Mirepoix 22.00
- Garden Beetroot Risotto, Crème Fraiche, Crispy Samphire <sup>(Ve)</sup> 18.00
- Pan-fried Gnocchi, Summer Squash Puree, Chilli Squash Chunks, Red Pepper <sup>(V)</sup> 18.00
- Curried Mussels, Naan Bread 17.00
- Crispy Pork Belly, New Potatoes, Green Beans, Ancholade 19.00

## JOSPER GRILL

- Native Breed Pork Chop 20.00
- Flat Iron Steak 17.50 | Sirloin 24.50 | Ribeye 27.00 | Cote de Boeuf 70.00

ALL SERVED WITH WATERCRESS & A ROSCOFF ONION

## CHOOSE FROM:

- Blue Cheese and Mushroom <sup>(V)</sup> | Salsa Verde <sup>(Ve)</sup> | Peppercorn | Garlic Butter <sup>(V)</sup> 2.75
- Spring Greens, Spring Onions, Garlic & Thyme <sup>(Ve)</sup> | Autumn Slaw, Heritage Carrot, Red Cabbage <sup>(Ve)</sup>
- Fries <sup>(V)</sup> | Sweet Potato Fries <sup>(V)</sup> 4.50

- Teatro Fries, Bacon Jam, Smoked Cheddar, Barbecue Sauce 5.50

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
ALLERGENS? PLEASE ASK YOUR SERVER. (V) - VEGETARIAN | (Ve) - VEGAN

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