

TO NIBBLE

- House Croquettes, Aioli 5.50
- Sourdough, Cultured Butter (V) 5.00
- Mixed Olives (Ve) 5.00
- Smokehouse Mixed Nuts (Ve) 4.50

TO START

- Breaded Cod Cheeks, Tartar 10.00
- Burrata, Monks Beard, Toasted Sourdough, Salsa Verde (VEGAN AVAILABLE) 9.50
- 'Ham, Egg & Chips'; Ham Hock Terrine, Soft Egg Yolk, Straw Fries, Piccalilli 10.00
- Pigeon Breast, Beetroot Purée, Pickled Raspberries 10.00

TO FOLLOW

- Market Fish, Clam & Saffron Broth, Potatoes, Mirepoix POR
- Garden Beetroot Risotto, Crème Fraiche, Crispy Samphire (VEGAN AVAILABLE) 19.00
- Moules Mariniere 18.50

TÉATRO ROASTS

- Rump Cap Beef 19.00 | Pork Belly 19.00 | Butternut Squash Pithivier (V) 19.00
- SERVED WITH ALL THE TRIMMINGS

DESSERT

- Chocolate Nemesis, Raspberry Sorbet, Clotted Cream (V) 8.50
- Blackberry & Apple Crumble, Custard (Ve) 8.00
- Vanilla Panna Cotta, Raspberry Compote, Tuille (V) 8.50
- Baked Alaska, Apple & Cinnamon, Raspberry Compote (V) 9.00
- Lardy Cake, Crème Anglaise, Blueberry Compote 8.50