

### TO NIBBLE

- Cep Arancini, Basil Pesto 5.50
- Sourdough, Cultured Butter (M) 5.00
- Mixed Olives (Ve) 5.00
- Smokehouse Mixed Nuts (Ve) 4.50
- Anchovies in Olive Oil 5.75

### TO START

- Minestrone Soup, Sourdough (Ve) 9.00
- Twice Baked Cheese Souffle, Blue Cheese Sauce 8.00
- Smoked Haddock Fishcake, Wilted Spinach, Beurre Blanc 11.00
- Beef Carpaccio, Salsa Rosa, Rocket, Parmesan 13.00

### TO FOLLOW

- Braised Ox Cheek, Saffron Risotto, Salsa Verde 25.00
- Crispy Buttermilk Chicken Burger, Gruyere, Nduja Mayo 18.50

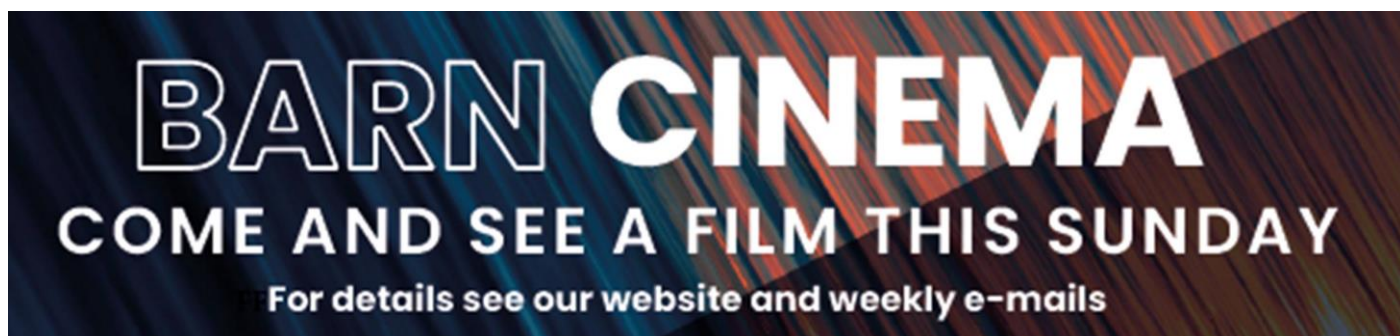
### TÉATRO ROASTS

- Rump of Beef 19.00 | Chicken Supreme 19.00 | Butternut Parcel (M) 19.00

SERVED WITH ALL THE TRIMMINGS

### DESSERT

- Tonka Bean Rice Pudding, Chantilly Cream, Custard (M) 8.50
- Chocolate Marquise, Chocolate Ice Cream, Cherry (M) 9.50
- Treacle Tart, Vanilla Ice Cream (M) 9.00
- Pear, Pecan & Caramel Crumble, Clotted Cream (M) 8.50
- Apple Tarte Tatin for 2, Cotswold Cream Ice Cream (M) 14.50



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