

# TÉATRO

spiced nuts - 5

sourdough - 4.5

marinated olives - 5

## starters/small plates

padron peppers, manchego, oregano pesto - 8.5

mussels, saffron cream - 9.5

labneh, pomegranate, dukkah, chilli oil (v) - 8

goats curd toast, beetroot, apple (v) - 7.5

deep fried enoki, citrus dressing, cured egg yolk (v) - 9

soup of the day (ve) - 7.5

pulled chicken croquetas, tarragon mayo - 8.5

baked camembert, burst grapes, sourdough (v) - 14

scallops, butternut, pomegranate gremolata - 12

## mains/large plates

red snapper, brown butter potatoes, tenderstem, oregano pesto - 21

hispi cabbage, celeriac puree, chickpea, orange butter, hazelnuts (v) - 17

merguez, haricot cassoulet, zhoug, yogurt - 22

slow cooked pork belly, burnt apple, winter veg, sage jus - 21

smoked cauliflower, wild mushrooms, hazelnut pesto (ve) - 17

chicken supreme, jerusalem artichoke mash, winter veg, thyme jus - 21

house made burger, bacon, cheese, chipotle mayo, pickled onion, fries - 20

lentil burger, chipotle mayo, pickled onion, fries (ve) - 19

bavette - 26 sirloin - 30 ribeye - 33

served with fries and your choice of 'nduja butter, salsa verde, or sage jus

## salad

chicken paillard, confit tomato, manchego, rocket - 15

iceberg wedge, confit tomato, pickled red onion, pecans, blue cheese (v) - 13

## sides

black garlic corn cob - 4.5

fries - 4.5

parmesan truffle fries - 6

savoy, hazelnut butter - 4.5

## desserts

chocolate cardamom tart, cream - 8.5

ginger cake, butterscotch, creme fraiche - 8

orange syllabub, pine nut & lemon biscuit - 7

white chocolate cheesecake, pear crisp - 8.5

affogato - 5

house made ice cream and sorbet - 3/scoop

We use our charcoal Josper oven to cook as much of our menu as possible, and work with small, local suppliers to bring you the best produce available.

Please speak to your server regarding any allergens or dietary requirements - our chefs will happily accommodate wherever they can.

An optional service charge of 12.5% will be added to your bill.