

# TÉATRO

spiced nuts - 5

sourdough & butter - 4.5

marinated olives - 5

## starters/small plates

padron peppers, spicy peanut, ginger aioli (v) - 8.5

miso cider mussels - 9.5

leek skewers, roasted lemon chutney, chilli oil (ve) - 8.5

goats curd toast, beetroot, apple (v) - 8

cornish prawns, chilli garlic dressing - 14

deep fried enoki, citrus dressing, cured egg yolk (v) - 8.5

beef shin croquettes, marmite mayo - 9

baked camembert, orange honey, almonds, sourdough (v) - 15

## mains/large plates

cod loin, yukon gold potato, confit cherry tomato, tapenade - 23

pulled harissa lamb shoulder, sumac onions, flatbread, herby salad, lemon yogurt - 25

pork chop, pineapple & pink peppercorn jam, crispy polenta, spring greens - 25

hispi cabbage, agrodolce, miso mushroom, parisienne potato, nuts & seeds (ve) - 19

turmeric cauliflower, beluga lentils, pickled ginger, preserved lemon yogurt (v) - 18.5

butter roasted chicken supreme, herby buckwheat, baby carrots, pea puree - 23

house made burger, bacon, house bbq, cheese, shredded iceberg, dill pickle, fries - 20

lentil burger, house bbq, shredded iceberg, dill pickle, fries (ve) - 20

aged sirloin - 33    aged ribeye - 35

served with fries, confit tomato, glazed oyster mushroom, and your choice of chimichurri, 'nduja butter, or mustard cream

## salad

panzanella: rump steak, heritage tomato, sourdough, olives, onion, capers, lemon - 17

téatro waldorf: cos, apple, honey walnuts, grape, pickled celery, lemon yogurt (v) - 14

## sides

garlic hasselback potato - 4.5

fries - 4.5

parmesan truffle fries - 6

sesame spring greens - 4.5

purple sprouting broccoli, lemon 4.5

## desserts

treacle tart, fresh cream - 8.5

ginger cake, butterscotch, creme fraiche - 8.5

wild black rice pudding, rhubarb (ve) - 7.5

passionfruit syllabub, mint biscuit - 8

affogato - 5

this week's sundae (ask for details) - 9

house made ice cream and sorbet - 3/scoop

We use our charcoal Jospo 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.