

TÉATRO

spiced nuts - 5

merguez & mustard - 5

marinated olives - 5

sourdough sticks & dips - 6

crispy polenta, 'nduja mayo - 5

small

cornish prawns, chilli lime dressing - 14

griddled watermelon, broad bean salad, cucumber, mint & lime (ve) - 9/18

heritage tomato, bocconcini, elderflower & basil dressing (v) - 8

grilled octopus, romesco sauce, chorizo - 10

monkfish crudo, pickled apple, curry leaf - 11

summer veg plate, romesco sauce, confit garlic (ve) - 8

tandoori chicken skewers, herby salad - 9

large

veal schnitzel, apple remoulade, baby beets, jersey royals - 23

whole cornish sole, brown shrimp, caper butter, fries, herby salad - 25

chicken chermoula flatbread, smashed sweet potato, labneh, rocket - 24

aubergine, za'atar crumb, pickles, pomegranate, lemon yogurt, harissa honey (ve) - 19

téatro chicken caesar salad, romaine, anchovy crumb, garlic crouton - 18.5

crunchy summer salad: grains, italian leaves, summer veg, pickles, seeds (ve) - 17.5

from the josper

picanha steak - 30 ribeye steak - 35

with braised half red onion, herby salad, fries, and your choice of wild garlic butter, green peppercorn sauce, or honey butter

house burger, bacon, cheese, pickled onion, house bbq, rocket, slaw - 20

moving mountains burger, pickled onion, house bbq, rocket, slaw (ve) - 20

pulled pork bap, apple & fennel relish, rocket, crispy onions - 18

whole soft shell crab bap, lemon remoulade, rocket, pickled daikon - 22

all served with fries

sides

grilled peach & rocket salad - 5

fries - 4.5

parmesan truffle fries - 6

squash wedge, chive pesto - 4.5

desserts

strawberry & prosecco cheesecake - 8.5

chocolate fudge pudding & vanilla ice cream - 8

lemon pavlova, blueberry & lavender - 8

raspberry mousse, pistachio shortbread - 7.5

affogato - 6

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

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.