

# THEATRE MENU

Available 17.00-19.00 / 22.00-22.45

#### 2 courses £23.00 / 3 courses £28.00 \*£5 supplement

Nordic bread, seaweed butter - £3.50

# STARTERS

Gazpacho, basil oil Heritage tomatoes, olives, sherry dressing, sour cream Beetroot carpaccio, goat's curd, lovage, juniper Aster cured salmon, honey mustard dressing, crispy rye Smoked ham hock chicken terrine, celeriac remoulade

### MAINS

Pea & mint risotto, Pecorino, lemon dressing Bream fillet, shaved fennel dill salad Halibut, summer peas, tartar sauce\* Lamb rump, minted potatoes, merguez\* Meatballs, mash potato, lingonberry

### SIDES $f_{4.50}$ each

Green salad, vinaigrette Red cabbage, whole grain mustard French beans Dill potatoes

# DESSERTS

Lingonberry yoghurt mousse, rye crumble Cheesecake, buckthorn caramel, strawberries Chocolate tart, lingonberry, pistachio ice cream Selection of ice creams and sorbets Selection of farmhouse cheeses\*

> All prices include VAT at the current rate. A discretionary 12,5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.