The Green Room

TEXTURE

Pre Theatre Set Menu

2 Courses £23.95 | 3 Courses £29.95

Starters

Chicken Liver Parfait

Red onion relish, dressed salad & mini brioche roll.

Chef's Soup (V)

Served with sourdough baguette.

Mains

Rump Steak

Served with dressed watercress, proper chips artheta peppercorn sauce.

We recommend pairing with our Cline Cellars Zinfandel, which matches the steak's smoky depth

Ravioli of Hot Honey & Taleggio (V)

With greens & brown butter sauce.

We recommend pairing with our Mont Rocher Viognier. It's floral fruit, smooths out honey and creamy cheese

Desserts

Vanilla Crème Brûlée (V)

Homemade shortbread biscuit to dunk.

Sour Cherry & Almond Tart (V)

With orange Chantilly cream.





FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.
Please scan the QR code for further details of allergens within our dishes.