

MAIN MENU



Our seasonal menu is designed around a sharing format. We recommend two or three small plates per person. If you are having trouble feel free to ask our staff and they can recommend for you.

vegetables

Heritage tomatoes, olive, whipped feta, pickles.....	£6.50	V*	GF
Truffle, celeriac, apple, hazelnut, parsley.....	£9.00	VG	GF
Crispy halloumi, slow roast tomato ragu.....	£8.00	V	
Roasted heritage carrots, herbed lentils, salsa verde.....	£6.50	VG	GF
Wild garlic, asparagus, pearl barley, broadbean, peas.....	£8.00	VG**	
Radicchio, spiced walnuts, heritage beetroot, blood orange, quinoa.....	£6.50	VG	GF
Whole globe artichoke, aioli or garlic oil.....	£8.50	V*	GF
Dip of the day.....	£5.00	VG	GF
Green salad with house dressing.....	£3.50**		
Herby new potatoes.....	£3.50	VG	GF
Spring green vegetable medley.....	£3.50	VG	GF
Darling Sourdough with butter or olive oil.....	£3.50		

we recommend 2-3 dishes per person



*Can be made vegan on request

** Can be made gluten free on request

V - Vegetarian / VG - Vegan / GF - Gluten Free

meat

- Harissa quail, pearly couscous,
sumac, yoghurt..... £8.50**
- Slow braised lamb, haricot beans,
rainbow chard, almond pesto..... £9.00 GF
- Pork belly, sage, onion..... £9.00 GF
- Confit duck legs, fennel, blood orange,
bitter leaves..... £9.50 GF



Fish and shellfish

- Miso glazed tuna carpaccio, wasabi,
watermelon, radish..... £8.50 GF
- Squid, Serrano ham, sherry & squid
ink sauce, red pepper jam & saffron
new potato..... £9
- Curried Scallops, cauliflower, raisin,
almonds, coconut, coriander..... £9.5
- Blowtorched mackerel, buttermilk,
dill, cucumber..... £8.00 GF
- Smoked haddock scotch egg, tartar
sauce, seaweed..... £7.00
- Maldon oysters, shallot vinegar..... £2.50 ea GF

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DESSERT MENU

All £8.00

- Lemon verbena panna cotta, lemon curd,
meringues, basil, pistachio..... V GF
- Rhubarb and frangipane tart, spiced
syrup, almonds, vanilla..... V GF
- Tonka bean chocolate melting cake,
salted caramel..... V
- Crispy nectarine parcels, lavender
custard..... V*
- Selection of Wildes cheeses,
crackers, chutney (for 2 people)..... £12.00
- 2 scoops of ice-cream..... £3.50 V GF
- 2 scoops of sorbet..... £3.50 VG GF



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PRE-THEATRE MENU



Our seasonal menu is designed around a sharing format. We recommend two or three small plates per person. If you are having trouble feel free to ask our staff and they can recommend for you.

2 courses £18.00

3 courses £22.00



starters

- Sharing charcuterie board for 2..... **
- Vegetarian sharing platter for 2..... V**
- Dip of the day with baby vegetables, crudités..... VG GF
- Pea & mint arancini..... VG

MAINS

Choose 3 of the following:

- Harissa quail, pearled couscous, sumac, yoghurt..... **
- Pork belly, sage, onion..... GF
- Blowtorched mackerel, buttermilk, dill, cucumber..... GF
- Heritage tomatoes, olive, whipped feta, pickles..... V* GF
- Crispy halloumi, slow roast tomato ragu..... V
- Roasted heritage carrots, herbed lentils, salsa verde..... VG GF
- Radicchio, spiced walnuts, heritage beetroot, blood orange, quinoa..... VG GF

desserts

- Lemon verbena panna cotta, lemon curd, meringues, basil, pistachio..... V GF
- Crispy nectarine parcels, lavender custard..... V*
- 2 scoops of sorbet..... VG GF
- 2 scoops of ice-cream..... V GF

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CHILDREN'S MENU

Two Courses £5.95



MAINS

Penne Pasta with tomato Ragu..... VG
Chicken Goujons, Crushed new potatoes, Peas
Fish Goujons, Chips, Peas

DESSERTS

Scoop of ice cream..... V GF
Scoop of sorbet..... VG GF

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