



THEATRE ROYAL
DRURY LANE

Terrace Menu

SNACKS

Nocellara Olives – 4

Truffle & Pecorino Roasted Nuts – 4

Marcona Almonds with Kaffir Lime Leaves – 5

BRUNCH

Served all day

Smashed avocado on toast – 10

Tomatoes, chilli flakes, crispy onions, London Sourdough toast

Warm Belgian waffle
with bacon - 9.5

Lime crème fraîche,
maple syrup with crispy
maple cured streaky bacon

Warm Belgian waffle
with smoked salmon – 10.5

Lime crème fraîche,
maple syrup with smoked salmon,
pickled fennel

CLASSICS

Beetroot marinated
Shetland salmon – 14

Pickled fennel, watercress,
chive crème fraîche, lemon,
London Sourdough

Baked English
asparagus – 12.5

Portobello mushroom,
wild rocket and a truffle dressing
(room temperature),
toasted London Sourdough

Smoked chicken
Caesar salad – 11

Romaine lettuce, sourdough croutons,
aged parmesan with anchovies
or streaky bacon

The Garden prawn
cocktail – 12.5

Romaine lettuce, avocado,
spiced bloody Marie Rose sauce,
toasted London Sourdough

English Laverstock
Mozzarella & British
Heirloom tomatoes – 12

Fresh basil, cold pressed rapeseed oil,
toasted London Sourdough

Baked Somerset brie – 11.5

Shaved seasonal truffle,
thyme, garlic, onion jam, toasted
London Sourdough

Lily Vanilli
sausage roll – 9

Onion jam, garden salad

The Garden cheese board
Small 9 / Large 16

Barbers aged cheddar,
Oxford Blue, Waterloo, plum chutney,
pickles, sun kissed tomatoes,
seeded crackers

The Garden vegetable board
Small 8 / Large 15

Peppers, hummus,
falafel crisps, grilled vegetables,
black olive puree, sun kissed tomatoes,
marinated olives

@thelaneldn

A discretionary 12.5% service charge will be added to your bill
Written food allergen information is available on request
Please speak to a member of the team if you have any dietary requirements