

Drinks

Cocktails

The Herald – 15

*Dewars 12YO, Grand Marnier,
orange, honey, lemon*

The Ballerina – 14

Prosecco, Chambord, cranberry

The Duke – 16

*Haymans sloe gin, Campari, sweet Vermouth,
Fernet Branca, house hibiscus cordial*

The Pantomime – 15

*Respirited vodka, Baileys,
Kahlua, house cinnamon syrup*

Sparkling

	125ml	BTL
Taittinger Brut NV	17	88
Taittinger Prestige Rosé NV	19	90
Domaine Evremond, English Sparkling	15	85

White

	175ml	375ml	BTL
Grillo Vite, Sicily, Colomba Bianca	11	20	31
Gavi, Palas, Michele Chiarlo			41
Sauvignon Blanc Lake Chalice	15	28	50
Chablis, Domaine Jean Goulley	17	32	57
Chardonnay, Domaine Rene Monnier, Bourgogne			60

Red

	175ml	375ml	BTL
Malbec, Andeluna raices	12	22	35
San Silvestro 'Brumo', Nebbiolo d'Alba			41
Chateau Lestrille, Bordeaux	14	26	41
Fleurie, Olivier Ravier			55
Pinot Noir, Yering Station, Yarra Valley	18	34	60

Rosé

	175ml	375ml	BTL
'Railway Hill', Simpson	14	26	39
Whispering Angel, Côtes de Provence	18	34	58

125 ml available upon request.

Mocktails and softs available, please ask a member of staff for suggestions.

A discretionary 12.5% service charge will be added to your bill.



Pre-Theatre Dining

Starters

Smoked salmon

Horseradish cream, dill

Cream of mushroom soup **v**

*Wild mushrooms, crème fraîche,
porcini dust, herb oil*

Coal roasted beetroots **VE**

*Super straccia vegan cheese, sunflower seed
dukkah, watercress, herb oil*

Chicken liver parfait

*Crispy chicken skin,
piccalilli ketchup*

Mains

Beef Bourguignon vol-au-vent

*Slow cooked ox cheek, smoked lardon,
pearl onions, beef jus, mashed potato*

Moussaka **VE**

*Roasted aubergine, potato, tomato and
lentil ragu, plant based bechamel*

Fish pie

*Scottish salmon, smoked haddock,
leeks, spinach, mustard mash*

Roasted chicken breast

*Herby roasted chicken breast,
grilled Mediterranean vegetables,
red pepper and olive jus*

Desserts

Chocolate mousse

Chantilly cream, honeycomb

Sticky toffee pudding

*Ginger spiked sponge, toffee sauce,
vanilla ice cream*

Ice cream and sorbets

Ask for today's options

British cheeses

*Ask for today's cheeses
Served with crackers and house chutney*

All produce is prepared in an area where allergens are present.
Please inform our team if you have any allergies, intolerances or special dietary requirements.
Written allergen information is available on request.