



THEATRE ROYAL
DRURY LANE

Terrace

Food served from 5.30pm daily

SNACKS

Nocellara Olives – 4

Truffle & Pecorino Roasted Nuts – 4

Marcona Almonds with Kaffir Lime Leaves – 5

CLASSICS

Vichyssoise – 8

Curry oil, lemon pepper, seeded crackers,
London Sourdough with whipped salted butter

**Beetroot marinated
Shetland salmon – 14**

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

**The Garden prawn
cocktail – 12.5**

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

**Baked English
asparagus – 12.5**

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

**English Laverstock
Mozzarella & British
Heirloom tomatoes – 12**

Fresh basil, cold pressed rapeseed oil,
toasted London Sourdough

**Smoked chicken
Caesar salad – 11**

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

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