



SET MENU LUNCH & PRE-THEATRE

Bierbrood, whipped butter **+8**
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread **V**

Heritage beetroot risotto, Kidderton ash goat cheese,
celery & apple **V**
*vegan option available

Smoked mackerel, radicchio salad,
fennel, citrus & creme fraiche

TO FOLLOW

Wild garlic & nettle gnocchi, parmesan **V**
*vegan option available

Brixham fish market catch,
wakame emulsion, monk's beard, new potatoes

Welsh lamb rump, salsa verde, rosemary jus, tabbouleh salad

SWEET

Whole orange & almond torte,
Yorkshire rhubarb, crème fraîche **N**

Baked cheesecake,
strawberry & rose

Matcha sweet potato parfait, pistachio **VE/N +3**

British cheese, pickles, relish fruit & crackers **+3**

N - nuts | V - vegetarian | VE - vegan

2 Courses - £35 per person | 3 Courses - £45 per person

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 13.5% will be added to your bill