

# THEATRE MENU



## STARTERS

**SMOKED SALMON TERRINE | 8**  
spiced baby pear & balsamic caviar

**BEETROOT GOATS CHEESE SALAD | 7**  
sherry vinegar & star anise infusion (V)

**USDA MEAT BALLS | 6**  
tomato fondue, rosemary sauce & feta cheese

**BABY GEM SALAD | 5**  
oven roast tomato & roquefort (V)

**SALMON CEVICHE | 8**  
mango, passion fruit & lime (H)

## FROM THE GRILL

**USDA PRIME RUMP 180g / 6oz | 16**

**USDA NY STRIP 180g / 6oz | 18**

**USDA PRIME FILLET 200g / 7oz | 23**

**USDA PRIME SIRLOIN 300g / 10.5oz | 20**

**CORN FED CHICKEN BREAST | 12**  
mushrooms & pickled onions (H)

all the above served with hand cut chips,  
sautéed spinach & red wine jus

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN  
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES.  
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.

## **MAINS**

### **HALLOUMI BURGER | 11**

roast field mushroom & hand cut chips (V)

### **HELIOT FISH & CHIPS | 12**

beer battered haddock, mushy peas & tartare sauce

### **PAN FRIED SALMON | 14**

sea vegetable salad & smoked tomato sauce (H)

### **USDA BEEF RIB BURGER | 11**

caramelized onions & truffle sauce

### **MUSHROOM RAVIOLI | 13**

truffle parmesan sauce (v)

## **SIDES**

### **ONION RINGS | 3**

### **HAND CUT CHIPS | 3**

## **DESSERTS | ALL 6.5**

### **CHOCOLATE MOUSSE**

hazelnuts & dulce de leche ice cream

### **ALMOND MILLEFEUILLE**

winter forest fruit & mascarpone cream

### **DARK & MILK CHOCOLATE TART**

cointreau & clementine jelly

### **LAVENDER PANNA COTTA**

raspberries & passion fruit

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