

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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