

THEATRE MENU



STARTERS

SMOKED SALMON | 8
caramelised lemon, cream cheese (H)

USDA MEAT BALLS | 8
bone marrow sauce

PERUVIAN CEVICHE | 9
king fish, lime & orange (H)

SUMMER GARDEN SALAD | 7
baby vegetable, tartar sauce & whole grain mustard (V)

GOAT CHEESE LOLLIPOPS | 7
lemon curd (V)

FROM THE GRILL

USDA PRIME RUMP 200g / 7oz | 16

USDA NY STRIP 200g / 7oz | 19

USDA PRIME FILLET 200g / 7oz | 23

USDA PRIME SIRLOIN 300g / 10.5oz | 22

ALL THE ABOVE SERVED WITH HAND CUT CHIPS
SAUTÉED SPINACH & RED WINE JUS

GUINNESS CHICKEN | 15
peas, asparagus & porcini mushrooms

EXECUTIVE CHEF : IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN, (VG) DENOTES VEGAN
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)

PAN FRIED SALMON | 15

curly kale & lime dressing (H)

USDA BEEF RIB BURGER | 12

caramalised onions & truffle sauce

DUCK BREAST | 16

roast chicory & asian glaze (H)

FRENCH FRIES | 4

HAND CUT CHIPS | 4

DESSERTS | 6.5 EACH

BAKED ALASKA

vanilla ice cream & passion fruit sauce

ALMOND MILLEFEUILLE

summer fruits & mascarpone cream

CHOCOLATE KAHLUA

star anise chocolate sauce

CHEERS • ALCOHOLIC ICE CREAM | 4

toffee + vodka (6.51% abv)

chocolate espresso martini (3.52% abv)

strawberry daiquiri (3.75% abv)

mojito (4.59% abv)

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