

THEATRE MENU

STARTERS

SEA BASS CEVICHE | 9
mango, lime & pomegranate (H)

BEETROOT SALAD | 7
stilton & pickled onions

SMOKED SALMON GRAVLAX | 8
beetroot, orange & lemon

USDA MEAT BALLS | 7
bone marrow sauce

GOAT CHEESE LOLLIPOPS | 7
lemon curd

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,
PARSNIPS & RED WINE JUS

CAJUN CHICKEN | fresh salad with yoghurt | 15

EXECUTIVE CHEF: IOANNIS GRAMMENOS

(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.

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL IF SERVED IN THE LOUNGE OR TABLES IN THE LOUNGE OR TABLES IN BAR AREA. PRICES ARE DISPLAYED IN GBP.

MAINS

HALLOUMI BURGER | 11
roast field mushroom & red pepper relish (V)

PAN FRIED SALMON | 15
spicy coconut sauce & tender stemmed broccoli (H)

USDA BEEF RIB BURGER | 10
caramelised onions & truffle sauce

CONFIT DUCK LEG | 16
sweet potato puree & figs

SIDES | 2 EACH

FRENCH FRIES

HAND CUT CHIPS

DESSERTS | 6.5 EACH

BAKED ALASKA
vanilla ice cream & passion fruit sauce

ALMOND MILLEFEUILLE
winter fruits & mascarpone cream

CHOCOLATE & ORANGE GANACHE

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)

WINE & FIZZ

WHITE

MORANDE PIONERO, SAUVIGNON BLANC, CHILE

125ml 5 • 175ml 7 • Bottle 27

MELODIA WINEMAKER, CHARDONNAY, ARGENTINA

125ml 5 • 175ml 7 • Bottle 28

TERRE ANTICHE, GAVI DOCG, ITALY

125ml 6 • 175ml 8 • Bottle 30

ROSÉ

ALPHA ZETA, 'R' ROSATO, ITALY

125ml 4.5 • 175ml 6 • Bottle 21

CHAPEL DOWN, ROSE, ENGLAND

125ml 7 • 175ml 9 • Bottle 34

RED

MORANDE PIONERO, MERLOT, CHILE

125ml 5 • 175ml 7 • Bottle 27

EL ESTECO, MALBEC, ARGENTINA

125ml 7 • 175ml 9 • Bottle 35

DANDELION VINEYARDS, SHIRAZ, AUSTRALIA

125ml 8 • 175ml 10 • Bottle 39

FIZZ

STELLE D' ITALIA PROSECCO, ITALY

125ml 7 • Bottle 35

VEUVE CLIQUOT YELLOW LABEL NV, FRANCE

125ml 10 • Bottle 58

VEUVE CLIQUOT ROSE NV, FRANCE,

Bottle 100

PLEASE ASK YOUR SERVER OR BARTENDER FOR OUR FULL WINE LIST.
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FINE WINE BY THE GLASS

WHITE

PUIATTINO PINOT GRIGIO, ITALY

125ml 7 • 175ml 10

STAG'S LEAP KARIA CHARDONNAY, USA

125ml 15 • 175ml 18

MELTWATER SAUVIGNON BLANC, NEW ZEALAND

125ml 7 • 175ml 10

CHATEAU STE MICHELLE RIESLING, USA

125ml 7 • 175ml 9

RED

FEDERALIST HONEST BLEND, USA

125ml 8 • 175ml 11

GUARDING THERMOPYLAE, GREECE

125ml 18 • 175ml 25

BAROLO PRUNOTTO, ITALY

125ml 18 • 175ml 25

CHATEAU TALBOT 2000, FRANCE

125ml 60 • 175ml 90

**ALL WINES ARE ALSO AVAILABLE
BY THE BOTTLE.**

**ORDER TWO LARGE GLASSES OF FINE WINE BETWEEN 5PM - MIDNIGHT
AND RECEIVE A COMPLIMENTARY CHEESEBOARD**

WINE EMOTION

Using the very latest state of the art technology – the Wine Emotion machine uses argon gas to form a layer on top of the wine once it has opened and this enables the wine to remain in the very best of condition for at least 30 days once it has been opened.

This means we can offer a range of the super premium wines. The machine also has a climate controlled environment which ensures the wines remain at exactly the correct temperature to be drunk at any time of the day.

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