

PRE THEATRE MENU

TWO COURSES 14.95 • THREE COURSES 17.95

STARTERS

ORGANIC HEIRLOOM TOMATO SALAD

house dressing & crispy pitta bread (VG)

GOAT CHEESE LOLLIPOPS

lemon curd (V)

USDA MEAT BALLS

tomato basil sauce & feta cheese

MAINS

USDA RUMP STEAK & FRIES

with red wine sauce

upgrade to fillet or sirloin | 7

PAN FRIED SALMON

white asparagus & Champagne sauce

GRILLED HALLOUMI

endive, orange & pecan nuts (V)

DESSERTS

ICE CREAM & SORBETS

THE ISLAND

almond cream, cinnamon & cocoa tuile

ALMOND MILLEFEUILLE

seasonal fruits & mascarpone cream

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.