



Pre Theatre Menu

with a glass of Prosecco

Sunday 3pm - 5pm and Tuesday to Thursday 4pm - 6pm

£45 per person

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm **Haye Farm**, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

Antipasti

To share

Burrata with Roasted Grezzina Courgette, Mint (V, GF)

Hummus with Pinzimonio (Ve)

Baby Squid (GF)

Mains

Choose one:

Fresh Rigatoni with Slow Cooked Beef Ragù

Roasted Cornish Monkfish with Capers and Lemon

Tagliolini with Peas (V)

Verdure

To share:

Potatoes *Al Forno* with Garlic and Rosemary (Ve, GF)

Dolci

To share:

Tiramisù

Selection of *Gelati e Sorbetti* (V, VE, GF)

Please advise of any allergen requirements. We source the best quality seasonal ingredients.

Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 13.5% will be added to your bill.