

# PRE-SHOW DINING

served 5pm-7pm

## STARTERS

Roasted butternut, turmeric chickpeas, kale, coconut yoghurt, pomegranate

Kohlrabi, orange, fennel atari goma puree

Sweet and sour pork belly, octopus, pomello, coconut, ground rice, pickled chilli

## MAINS

Biber Salçasi cauliflower, kale saag, green mango yoghurt

Sea bass, chargrilled fennel, samphire salsa verde

Chicken, chargrilled leeks, mojo rojo

## DESSERTS

Polenta, orange & almond cake, ginger apricots, bay leaf ice cream

Rosemary buttermilk panna cotta, rhubarb & blood orange purée, honeycomb

Ice cream & sorbet

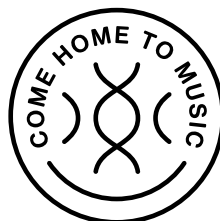
Neal's yard cheeses, oat cakes, membrillo + £5

## SIDES

Potato fries	4
Bread & butter	4.5
Celeriac almond skordalia	4.5
Green salad	5
Broccoli, chilli	5.5
Braised chard	5.5
Potato, rosemary smoked salt, parmesan oil	5.5

**2 COURSES £20**  
**3 COURSES £25**

Allergies, inform your waiter and they'll bring you our allergen menu.



# WINE BY THE GLASS

## SPARKLING

Fantini Cuvée Bianco, Italy	7
Gonet Brut, France	12.5
Gonet Rosé, France	15

## WHITE

VERDEJO	5
Rueda, Duquesa de Valladolid, Spain, 2017	
SAUVIGNON BLANC,	5.5
Sauvignon de Touraine, Blanc Les Nuages, France, 2017	
FOLLE BLANCE	6.5
Du Pays Nanteis, Pierre Luneau, France 2017	
SEMILLON	7
Salvo, Argentina, 2017	
PINOT GRIGIO	6.5
Franz Haas, Italy, 2017	
ALBARINO	7
San Campio, Terras Gauda, Spain 2017	
GRUNER VETLINER	7.5
Kamtal, Austria, 2016	
PINOT BLANC	8
Birgit Braunstein, Austria, 2017	
RIESLING	8.5
Particuliere, Gerard Schueler, France, 2016	
CHARDONNAY	11.5
Black Estate, New Zealand, 2016	

## ROSE

GRENACHE	4.5
Petit Papillon, France, 2017	

## RED

MONTEPULCIANO	4.5
'Frentano' Cantina Sicoale, Italy, 2017	
NERO D'AVOLA	5
Tasari, Italy, 2016	
SYRAH, GRENACHE, MOURVÈDRE	5.5
Vidal Fleury, GSM, France, 2017	
GAMAY	6.5
Rouge, Cave Verdier Logel, France, 2017	
TEMPRANILLO	7.5
Bhilaar Plots Tinto Rioja, Alavesa, Spain, 2016	
SANGIOVESE	8
Castello Banfi, Rosso di Montalchino Italy, 2016	
CABERNET SAUVIGNON, MERLOT, CABERNET FRANC	9.5
Chataux Peyrabon, Haut Medoc, France, 2005	
TEMPRANILLO, TOURIGA NACIONAL, TINTO CÃO,	9.5
FLEURIEU TEMPRANILLO/TOURIGA	
S.C Pannell, Australia, 2016	
PINOT NOIR, SYRAH/SHIRAZ,	10
Light Dry Red, Giant Steps, Australia, 2017	

