

**STARTERS**

Organic Pugliese Burrata, Heritage Tomatoes, Carta di Musica *Dairy, Gluten, Sulphites*

Hand-Dived Scallop, Cuttlefish, Lardo di Colonnata & Peas *Dairy, Molluscs, Soya*

Tuna Tartare, Roasted Pineapple Puree, Sesame Seeds, Pickled Cucumber, Wasabi & Citrus Dressing  
*Dairy, Gluten, Fish, Sesame, Mustard, Soya, Sulphites*

Confit Duck Leg, Pickled potatoes, Garlic Aioli, Crème Fraiche *Dairy, Gluten, Egg, Mustard, Sulphites*

Seared Foie Gras, Apricot Tart, Verbena & Lime Gel *Dairy, Egg, Gluten*

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**MAINS**

Organic Grilled Halloumi, Harissa Piperade, Crushed potatoes *Dairy, Sulphites*

Seafood Risotto *Celery, Dairy, Gluten, Molluscs, Crustaceans, Soya, Sulphites*

Scottish Grilled Salmon, Chickpeas & Nduja Ragout *Dairy, Fish*

Merryfield Duck Breast, Rainbow Beetroots, Almonds & Cherries *Dairy, Gluten, Nuts, Sulphites*

Dry-aged Sirloin, Grilled Miso Glazed Aubergine, Cauliflower with Green Peppercorn Sauce  
*Dairy, Gluten, Soya, Sulphites*

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**DESSERTS**

Selection of Artisan Cheeses from Beillevaire with rose & berry chutney *Dairy, Gluten*

Honey Cake with Elderflower Ice Cream *Dairy, Egg, Gluten*

Milk Chocolate Mousse, Hazelnut Crunch & Tropical Jelly with Mango Sorbet *Dairy, Egg, Gluten, Nuts*

Raspberry Flan with Vanilla Ice cream *Dairy, Egg, Gluten,*

Selection of Homemade Ice Creams and Sorbets *Dairy, Egg, Nuts, Soya*

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**SIDES**

Truffle Mashed Potato **9.00** *Dairy*

Tenderstem Broccoli **8.50**

Homemade Chips with Homemade Ketchup **9.00** *Sulphites*

Mashed Potato **7.50** *Dairy*

Greek Salad **8.00** *Dairy, Sulphites*

**TASTING EXPERIENCE £79**

**WINE PAIRING £70**

Until 9:00pm

Amuse Bouche

*Gluten, Sulphites*

Hand-Dived Scallop, Cuttlefish, Lardo di Colonnata & Peas

*Dairy, Molluscs, Soya*

Seared Foie Gras, Apricot tart, Verbena & Lime Gel

*Dairy, Egg, Gluten*

Seafood Risotto

*Celery, Dairy, Gluten, Molluscs, Crustaceans, Sulphites*

Merryfield Duck Breast, Rainbow Beetroots, Almonds & Cherries

*Dairy, Gluten, Nuts, Sulphites*

Selection of Artisan Cheeses from Beillevaire

with Rose & Berry Chutney

*(Optional extra course £15)*

*Dairy, Gluten*

Pistachio Mille-Feuille with Yuzu Sorbet

*Dairy, Egg, Gluten, Nuts*



All prices are in pounds Sterling and inclusive of VAT at the current rate.  
A discretionary 12.5% service charge will be added to your bill  
Fish dishes may contain bones.

If you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens, please speak to our staff. Allergens indicated under the dish are just for guiding and might differ from actual ingredients or cross contaminations.

## SKY-HIGH BRUNCH SERIES

**3 COURSE MENU £45**  
**BOTTOMLESS**  
**PROSECCO OR HOUSE WINE (WHITE OR RED)**  
**£19**



## STARTER

Burrata Tart, Onion & Bacon Marmalade & Baby Leaf Salad  
*Dairy, Gluten, Egg, Sulphites*

Smoked Haddock and Poached Egg, Toasted Crumpet, Harissa Piperade & Hollandaise Sauce  
*Dairy, Gluten, Egg, Fish, Sulphites*

Confit Duck, Cauliflower Frittata & Burned Pepper Purée  
*Egg, Sulphites*

## MAINS

Grilled Sushi Rice & Avocado Toast, Dashi Broth with Mushrooms  
*Gluten, Sesame, Soya*

Grilled Scottish Salmon, Soft Steamed Egg, Crushed Potatoes & Beurre Blanc Sauce  
*Fish, Dairy, Egg, Sulphites*

Beef Burger, Fried Egg, Cheddar, Bacon, Smoked Mayo & Hash Brown  
*Dairy, Egg, Gluten, Sulphites*

## DESSERTS

Selection of Artisan Cheeses from Beillevaire with Rose & Berry Chutney  
*Dairy, Gluten*

Greek Yoghurt Cheesecake, Blackcurrant Compote, Blackcurrant Ganache & Vanilla Ice cream  
*Dairy, Egg, Gluten*

Waffles with Chocolate Ganache, Chocolate Caramel & Chocolate Ice cream  
*Dairy, Egg, Gluten*

A selection of Homemade Ice Creams & Sorbets  
*Dairy, Egg, Nuts*

## SIDES

Truffle & Cheese fries **9.00** *Dairy*

Mashed Potato **7.50** *Dairy*

Greek Salad **8.00** *Dairy, Sulphites*

Tenderstem Broccoli **8.50**

Black Truffle Mashed Potato **9.00** *Dairy*

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Bookings available from 12:30 to 14:00 on Saturdays only. Bottomless Prosecco or Wine is available for 1.5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all our game dishes are wild, so may contain shot. Food allergies and intolerances: please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.

# PRE THEATRE DINNER MENU

2 COURSE £25.00 OR 3 COURSE £29.95

PER PERSON FROM 5PM - 6PM

## STARTERS

PUMPKIN SOUP  
DAIRY, GLUTEN

SEAFOOD SKEWER, GREEN MANGO SALAD, SPICY SESAME SAUCE  
MOLLUSCS, CRUSTACEANS, GLUTEN, SOYA, SESAME, CELERY

CONFIT DUCK LEG, PICKLED POTATOES, GARLIC AIOLI, CRÈME FRAICHE  
DAIRY, GLUTEN, EGG, MUSTARD, SULPHITES

## MAINS

GRILLED SUSHI RICE WITH DASHI BROTH, MUSHROOMS & AVOCADO  
GLUTEN, SOYA, SULPHITES

BLACK COD WITH DAIKON PURE, YUZU  
FISH, MOLLUSC, SOYA, GLUTEN, SULPHITES

SPINACH RISOTTO, ORGANIC CORN FED CHICKEN  
DAIRY, SULPHITES

## DESSERTS

BAILEY'S CHEESECAKE  
GLUTEN, DAIRY, EGG

TIRAMISU  
GLUTEN, DAIRY, EGG

SELECTION OF ICE CREAMS AND SORBETS  
DAIRY, EGG

FISH DISHES MAY CONTAIN BONES AND ALL OF OUR GAME ARE WILD AND MAY CONTAINSHOT. FOOD ALLERGIES AND INTOLERANCES: PLEASESPEAK TO OUR STAFF IF YOU SUFFER FROM AN ALLERGY OR INTOLERANCE OR WOULD LIKE MORE INFORMATION ON DISH INGREDIENTS AND ALLERGENS.

ALL PRICES ARE IN POUNDS STERLING AND INCLUSIVE OF VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.