

PRE-THEATRE MENU

AVAILABLE



EVERY DAY

WINE PAIRING

£11 Two Glasses

Two perfect pours. Ask your waiter about this month's pairing

STARTERS

Fresh burrata & heritage tomatoes

Classic, creamy, Italian burrata, served with fresh & pickled heritage tomatoes, fresh basil, toasted pine nuts & balsamic glaze.

Garlic prawns & Tabasco dip

Warm king prawns marinated in garlic & parsley, served with a chilled Tabasco & horseradish dipping sauce.

KöD Tartare

Stirred steak tartare from prime British beef with mustard, horseradish, shallots, capers, chives & tarragon. Served with smoked chive cream, Jerusalem artichokes & rice crackers.

MAINS

Australian Sirloin

Corn-fed, Black Angus, minimum 35-day aged
Served with crispy steak chips & peppercorn sauce.

Pan-roasted Salmon

Pan-roasted salmon, baked tomatoes, green beans, capers & parsley. Served with a herb vinaigrette.

Grilled Cauliflower

With rose harissa, hummus, pomegranate, feta cheese, herb salad, & chimichurri.

DESSERT

Classic vanilla crème brûlée

With raspberry sorbet.

Danish "RØD GRØD MED FLØDE"

Cream with summer berries & white chocolate sauce.
Topped with a crunchy crumble – a Danish delight and tongue twister.

DRINKS

A P E R I T I F S

Veuve Clicquot, Brut – 18

France – Champagne – NV

Sommer Spritz – 11

Absolut Vodka, Elderflower, Three Cents Mandarin & Bergamot

Copenhagen 75 – 14

Hennessy VS Cognac, Vintersol No.1 Aquavit, Raspberry Shrub,
Lemon, Veuve Clicquot Champagne

KöD Martini – 10

Absolut Vanilla Vodka, Lime, Passionfruit, Sea Buckthorn

W I N E S

By the glass

WHITE

Cloudy Bay, Sauvignon Blanc – 16

New Zealand – Marlborough – 2024

Terrazas de los Andes, Chardonnay – 13

Argentina – Mendoza – 2024

Dr Loosen, Riesling – 11

Germany – Mosel – 2023

RED

Terrazas de Los Andes, Malbec – 13

Argentina – Mendoza – 2023

Barbera D'Alba, Raimonda, Fontanafredda – 13

Italy – Piedmont – 2023

Trenel, Beaujolais Villages – 14

France – Beaujolais – 2022

Sebastiani, North Coast, Cabernet Sauvignon – 18

USA – Sonoma, California – 2021

B E E R S

DRAUGHT

KöD Danish Pilsner (3.4%) – 4.5

Brooklyn Stonewall IPA (4.3%) – 6

Guinness (4.2%) Pint – 8