

# LUNCH & THEATRE MENU

AVAILABLE EVERY LUNCH FROM 12:00 TO 15:00  
MONDAY TO SUNDAY 17:00 TO 18:00 AND FROM 21:00

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## STARTERS

### Beetroot & Goat Cheese

DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISP BREAD

### Salmon Tartare

WITH CORNICHONS AND CAPERS, DILL AND TROUT ROE. SERVED WITH CRISP BREAD

ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT 16

### Steak Tartare

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISP BREAD

ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT 16

## MAINS

### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ

### Pan-Fried Gilt-head Sea Bream

SERVED WITH SAUCE VIERGE

### Fillet Mignon

CHESTNUT MUSHROOMS, BABY ONIONS, CORNICHONS AND TARRAGON. SERVED WITH STROGANOFF SAUCE

## DESSERT

### Flaming Crème Brûlée

WITH WILD MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

### Lemon Sorbet

SERVED WITH MINT AND CANDIED LEMON RIND

### Sticky Toffee Pudding

INFUSED WITH RAGNAUD SABOURIN COGNAC. SERVED WITH VANILLA ICE CREAM

ITEMS MAY CONTAIN ALLERGENS. IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER FOR ASSISTANCE. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES.

15% DISCRETIONARY SERVICE CHARGE  
WILL BE ADDED TO YOUR BILL