

Drinks

Cocktails

The Herald – 14

*Dewars 12YO, Grand Marnier,
orange, honey, lemon*

The Ballerina – 14

Prosecco, Chambord, cranberry

The Page Boy – 15

*Bacardi spiced rum, kahlua, espresso,
salted caramel, cinnamon, soya*

Pavlova 0% – 12

*Seedlip grove 0%, cranberry, lime,
Franklin & Sons Ginger Beer*

Sparkling

	125ml	BTL
Taittinger Brut NV	17	88
Taittinger Prestige Rosé NV	19	90
Domaine Evremond, English Sparkling	15	85

White

	175ml	BTL
Grillo Vitese, Sicily, Colomba Bianca	11	31
Gavi, Palas, Michele Chiarlo		41
Sauvignon Blanc Lake Chalice	15	50
Chablis, Domaine Jean Goulley	17	57
Chardonnay, Domaine Rene Monnier, Bourgogne		60

Red

	175ml	BTL
Malbec, Andeluna raices	12	35
Chateau Lestrille, Bordeaux		41
San Silvestro 'Brumo', Nabbiolo d'Alba	14	41
Fleurie, Oliver Ravier		55
Pinot Noir, Village, Yerring Station	18	60

Rosé

	175ml	BTL
Grand Boise St. Victoire, Côtes de Provence	12	35
Whispering Angel, Côtes de Provence	18	58



Pre-Theatre Dining

Starters

Smoked salmon
Horseradish cream, dill

Tomato Gazpacho **ve**
*Isle of Wight tomatoes,
cucumber, celery, basil oil*

Whipped Taramasalata
*Pickled vegetables, dill oil,
nori salt, foccaccia crisps*

Chicken liver parfait
*Crispy chicken skin,
piccalilli ketchup*

Mains

Duck confit
*Greek Fasolada beans,
salsa verde, orange gremolata*

Roasted chicken skewer
*Heritage tomatoes, feta,
cucumber, kalamata olives*

Seabass
*Trout roe, seasonal greens,
champagne sauce*

Vegetable spanakopita **ve**
*Vegan stracciatella, seasonal vegetables,
confit tomato, filo parcel, pea purée*

Desserts

Chocolate mousse
Chantilly cream, honeycomb

Crème brûlée
Shortbread, fresh strawberries

Ice cream and sorbets
Ask for today's options

British cheeses
*Ask for today's cheeses
Served with crackers and house chutney*

All produce is prepared in an area where allergens are present.
Please inform our team if you have any allergies, intolerances or special dietary requirements.
Written allergen information is available on request.