

# Pre-Theatre Menu

## Starters

Gnudi, romesco and Parmesan cream (V)  
Italian Musk melon, Parma ham  
Pickled mackerel, Sicilian plums  
Heritage tomatoes, sheep's ricotta, olive puree, toasted hazelnut, basil (V, VEO)  
Summer minestrone, salsa verde (V, VE)

## Main courses

Fresh peas and mint risotto, Parmigiano Reggiano cream (V, VEO)  
Seafood linguini, fennel, garlic butter  
Pan-fried cod, borlotti beans puree, spring greens, onions, samphire  
Seared chicken breast, violette potatoes, fregola, chestnut mushrooms, peas  
Wild boar ragu, pappardelle pasta, soft herbs

## Sides

Crispy zucchini fries, tomato dipping sauce 4.50 / Green beans, garlic 4.50  
Mixed leaf salad 3.50 / Tomato and onion salad 3.50  
Roast heritage potatoes, rosemary, garlic 4.50

## Puddings

Tiramisu  
Buttermilk panna cotta, strawberries, mint (V, VEO)  
Nectarine tart, brown sugar ice cream  
Selection of homemade ice creams and sorbets (VEO)

## Cheese

Italian cheese selection, sea salt crackers (4.50 supplement)

**Let us know if you would like to have your dessert during the interval or after the performance  
and we will reserve a table for you.**

V = Vegetarian | VE = Vegan | VEO = Vegan option

**1 course 17.50    2 courses 22.50    3 courses 26.50**