

Pre-theatre



Two courses 29 • Three courses 34

Available from 5.30pm to 6.45pm, Tuesday to Friday

Bites

Marinated Olives **VG** 86 kcal 5

Chargrilled Salt-Crusted Sourdough, black garlic butter **V** 517 kcal 5.5

Starters

Confit Duck & Corn-fed Chicken Terrine, rhubarb compote, pickled mustard seeds 378 kcal

Oak Smoked Salmon, soft poached egg, hollandaise sauce, toasted muffin 349 kcal

Truffle Arancini, wild mushroom, smoked chilli ketchup **VG** 451 kcal

Mains

Beer Battered Haddock Fillet, thick cut chips, crushed peas, house tartare 825 kcal

Brined Chicken Supreme Roasted on the Crown, parmentier poutine, savoy, glazed shallot 732 kcal

Baked Aubergine with Vegan 'Nduja, roast vine cherry tomato, yeast-flake fregola, olive oil **VG** 1033 kcal

Hand Pressed 100% Beef Burger, Monterey Jack, burger sauce, lettuce, tomato, pickle relish, brioche bun, fries 1402 kcal

Sides 6 each

Koffmann's Fries *or* Chunky Chips **VG** 296 kcal

House Salad, rocket, cherry tomatoes, red onion, house dressing **V** 302 kcal

Tenderstem® Broccoli & Kale, chilli and garlic **V** 288 kcal

To Finish

Dark Chocolate Namelaka, hazelnut feuilletine, milk sorbet 454 kcal

Cardamom Poached Pear, fennel pollen and honey yoghurt, rose water sable **VGA** 436 kcal

Selection of Ice Creams **V** & Sorbets **VG**

ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

THE
LONG
BAR
LATE