

PRE - THEATRE

Executive Chef Nicolas Houlbert

2 COURSES \$40
3 COURSES - \$45

APPETIZER

Butternut squash soup

kabocha sour cream, pumpkin seeds, chive

Kale & golden beet salad

radicchio, toasted hazelnuts, citrus vinaigrette

Fluke crudo

avocado, shiso, red radish, jalapeños

Chicory & stilton salad

walnuts, blue cheese dressing

ENTRÉE

Cornish chicken pie

leek, mushroom, cream, tarragon, greens

Mushroom & Fregola

butternut squash, broccoli rabe, grilled scallions

Grilled North Atlantic Cod

little neck clams, creamed potatoes, lemon, capers

Cheeseburger

Montgomery cheddar, gem lettuce, red onion,
house pickle, triple cooked chips

DESSERT

Sticky toffee pudding

butterscotch, peppercorn ice cream

Almond 'Bakewell' tart

orange marmalade, yogurt sorbet

Persimmon Carpaccio

Pistachios, clementine sorbet, buddhas hand

Ice cream & Sorbet

Ice creams – brandied apple, chocolate,
hokey pokey, peppercorn, vanilla

Sorbet – clementine, passion fruit, pear,
raspberry rhubarb