

# PRE-THEATRE MENU



**Two Courses 24**  
**Three Courses 28**

**TO START**

**DUCK RILLETTES**

PICKLES & GRILLED SOURDOUGH

**CELERIAC, APPLE & TRUFFLE SOUP**

TOASTED SOURDOUGH

**BURRATA & ROAST HERITAGE SQUASH**

POMEGRANATE, AGED BALSAMIC & HAZELNUTS

**MAIN COURSE**

**ROAST GOOSNARGH CHICKEN**

SMOKED POTATO, GLAZED SALSIFY, FORESTIERE SAUCE

**DAY BOAT PAN FRIED POLLOCK**

PARSNIP GRATIN, ARTICHOKEs, LEMONGRASS CURRY VELOUTÉ

**HARISSA GRILLED AUBERGINE**

ALMOND TARATOR, POMEGRANATE & CRISPY CHICKPEAS

**TO FINISH**

**BLOOD ORANGE TART**

BITTER CHOCOLATE MOUSSE

**YORKSHIRE RHUBARB, VANILLA CRÈME BRULÉE**

RHUBARB SORBET, ROSEMARY SHORTBREAD

**70% DARK CHOCOLATE FONDANT**

CARAMEL ICE CREAM

THE  
**ALICE**

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your bill.