

# PRE THEATRE MENU

2 COURSES FROM £17  
3 COURSES FROM £19.50

## STARTERS

### CUMIN DUSTED CALAMARI

lemon aioli

### SOUP OF THE DAY (VG)

sourdough croutons

### JACK FRUIT CAKE

lemon aioli & watercress

### HEIRLOOM SALAD (VE)

lettuce, baby tomatoes, roasted beets, cucumber,  
green goddess dressing, herbs, edible flowers

## MAINS

### BEER BATTERED FISH & CHIPS

edamame & pea purée, house tartar sauce

### GRILLED CHICKEN BURGER

herb marinated corn fed chicken breast, lettuce,  
caramelised onion, criolla sauce

### SHEPHERD'S PIE

creamy mash, locally sourced lamb,  
confit carrots, English peas, bone marrow gravy

### ST. MARTINS HOUSE BURGER

bone marrow, tomato bacon jam, montgomery cheddar  
cheese & roasted garlic aioli

### CAULIFLOWER STEAK (VE)

cauliflower leaf chimichurri, fried shallots,  
squash purée & toasted pine nuts

# DESSERTS

## CHOCOLATE CHEESECAKE CAKE

mixed berries compote

## POACHED PINEAPPLE (VE)

poached bruleed pineapple, rum gel, cocoa nib cookie

## ETON MESS

seasonal fruit, house made meringue, vanilla cream

## ICE CREAM

2 scoops of ice cream of your choice  
vanilla, chocolate, strawberry

## TEA

£3.50

Earl grey  
English breakfast  
Fresh mint  
Blood orange  
Red berry  
Camomile  
Jasmine green  
Gin & tonic  
Decaf English breakfast

## COFFEE

Americano £3.50  
Cappuccino £3.75  
Latte £3.75  
Flat white £3.75  
Espresso £2.95  
Double espresso £3.50  
Macchiato £3.50

Please always make your server aware of any allergies and intolerances before placing your order. Not all ingredients are listed on the menu and we do handle many allergens within our kitchens and cannot guarantee all dishes to be allergy free. Information on the fourteen legal allergens is available upon request.

A discretionary service charge of 12.5% will be added to your bill.  
100% of tips and service charge are paid to our team.