

28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

Post Theatre Dinner Menu

2 courses £29.95

Starter

Scotch Egg

Prawn bisque & pickled radish

Cep Velouté (VG)

Sourdough croutons

Ham Hock Terrine

Pickled mushrooms, chicory, truffle vinaigrette & sourdough

Main Course

Chicken Supreme

Parsnip purée, kale & jus

Seabass

Confit fennel, capers & beurre blanc

Savoy Cabbage (VG)

Mushroom mousse, miso onion purée, artichoke crisps & pickled kohlrabi

Sides (+£5.50)

Savoy Cabbage & Smoked Bacon / Skinny Fries (V) /

Tenderstem Broccoli & Gremolata (V) / Garlic Butter New Potatoes (V)

Dessert

Banoffee Pie (V)

Caramelised pecan

Lemon Madeleine (V)

Lemon crème anglaise

Home-made Ice Cream & Sorbet Selection (V)

3 courses on request. Served 10pm-12am, Tuesday – Saturday. Available for up to 6 guests only

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of

VAT. A discretionary service charge of 12.5% will be added to your initial bill