

28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

Post Theatre Dinner Menu

2 courses £29.95

Starter

Scotch Egg

Prawn bisque, pickled radish & dill

Cep Velouté (VG)

Sourdough croutons

Beef Tartare

Truffle hollandaise & artichoke crisps

Main Course

Chicken Supreme

Red cabbage purée, dauphinoise potatoes, parsley sponge & jus

Pan Fried Pollock

Celeriac purée, hazelnut pesto & Granny Smith apples

Savoy Cabbage (VG)

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

Sides + £5.75

Savoy Cabbage & Smoked Bacon / Skinny Fries (V) / Sweet Potatoes & Chill Honey (V)

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

Dessert

Rhubarb & Custard (V)

Toasted almonds & meringue

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.

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