

28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

Post Theatre Dinner Menu

2 courses £29.95

Starter

Burrata

Salsa verde, broad beans, radish & toasted almonds

Cucumber Gazpacho (VG)

Black olives & herb chantilly

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

Asparagus Risotto

Seasonal asparagus & pecorino
(Vegan option available)

Sides + £5.50

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

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

Dessert

White Chocolate Cheesecake (V)

Strawberry sorbet

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