

PRE & POST THEATRE MENU

4:30PM - 7PM 9:30PM - 11:30PM

*Monday - Sunday
(excluding Saturday)*

Two courses
16.50



Three courses
21.00

STARTERS

Creamed white onion soup

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

Asian crab salad

White crab, baby gem, cucumber, pickled ginger and black radish salad, ponzu dressing

MAINS

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

Haddock Welsh rarebit

Crushed potatoes and buttered leeks with chive velouté sauce

Steak, garlic butter and thick cut chips

Chargrilled minute steak, garlic butter, thick cut chips and watercress
£3.95 supplement

SIDES

Peas, sugar snaps and baby shoots 3.25

Thick cut chips 3.75

Truffle and Parmesan chips 4.50

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Green beans and roasted almonds 3.75

Herbed green salad 3.25

Creamed spinach, toasted pine nuts and grated Parmesan 3.95

Sprouting broccoli, lemon oil and sea salt 3.75

San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75

DESSERTS

Vanilla ice cream

Served with warm salted caramel sauce

Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

White chocolate mousse

Pistachio and raspberries

WINES BY THE GLASS

Sparkling Prosecco, Bisol, Jeio
Veneto, Italy 6.95

Sparkling The Ivy Collection Champagne
Champagne, France 9.75

White Grenache Blanc, Lierre
Languedoc, France 5.95

Rosé Grenache Rosé, Lierre
Languedoc, France 5.95

Red Grenache Rouge, Lierre
Languedoc, France 5.95

COFFEE

Pot of coffee and cream 3.75

Cappuccino, Latte, Americano 3.50
Flat white, Espresso, Macchiato

Salted caramel espresso martini 8.50

Hot chocolate 4.25
milk / mint / white

Vanilla shakerato iced coffee 4.00
Espresso shaken with ice,
served in a martini glass

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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Consuming raw or undercooked meals may increase your risk of foodborne illness.