

PRE & POST THEATRE MENU

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

*Monday - Sunday
(excluding Saturday)*

Two courses
16.50



Three courses
21.00

STARTERS

Tomato and basil soup
Served with red pepper
and black olives

Gravlax
Cured salmon, dill pickled cucumbers,
wholegrain mustard and dill dressing,
granary toast

Coppa ham
Italian cured ham, celeriac
salad, toasted ciabatta

MAINS

Roasted butternut
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with Greek feta-style "cheese",
harissa sauce and coriander dressing

Cod goujons
Tartare sauce and thick cut chips

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

Steak, egg and thick cut chips
Thinly beaten rump steak, thick cut chips and
a fried hen's egg
£3.95 supplement

SIDES

Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.75	Sprouting broccoli, miso butter, sesame and chilli	3.95
Truffle and Parmesan chips	4.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Olive oil mashed potato	3.50	Baked sweet potato, harissa coconut	3.75
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75		
Herbed green salad	3.25		

DESSERTS

Yoghurt sorbet
With a strawberry sauce
and shortbread

White chocolate mousse
Pistachio and
raspberries

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

WINES BY THE GLASS

Sparkling Prosecco, Bisol, Jeio
Veneto, Italy 6.95

Sparkling The Ivy Collection Champagne
Champagne, France 9.95

White Grillo, Lierre
Sicily, Italy 5.95

Rosé Rosé, Lierre
Sicily, Italy 5.95

Red Nero d'Avola, Lierre
Sicily, Italy 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.