

# PRE & POST THEATRE MENU

4:30PM - 7:00PM | 9:30PM - 11:30PM

Monday - Sunday  
(Excluding Saturday)

**Two courses**  
17.50

**Three courses**  
21.00

## STARTERS

**White onion soup**  
Onion Lyonnaise, truffle  
mascarpone and toasted brioche

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

**Bang bang chicken**  
Crispy chicken, peanut, cucumber,  
baby gem and radish salad, sweet  
chilli and peanut dressing

## MAINS

**Roasted butternut squash risotto**  
Ras el hanout seasoned butternut squash  
and grilled goat's cheese with sage  
and watercress

**Sea bream**  
Crushed potatoes with fennel,  
spinach and baby basil

**Lamb pappardelle**  
Slow braised lamb and beef ragu with sundried  
tomatoes, parsley and lemon gremolata

**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	3.50	Green beans and roasted almonds	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Truffle and Parmesan chips	4.75	Truffle mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Extra virgin olive oil mashed potato	3.75	Creamed spinach, toasted pine nuts and grated Parmesan	4.25		
Jasmine rice with toasted sesame	3.50				

## DESSERTS

**Strawberry ice cream**  
With pistachios and  
a white chocolate sauce

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

**Cherry panna cotta**  
Set vanilla cream with cherries  
and Kirch liqueur

## WINES BY THE GLASS

### SPARKLING

Prosecco, Bisol, Jeio *Veneto, Italy* 7.25  
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

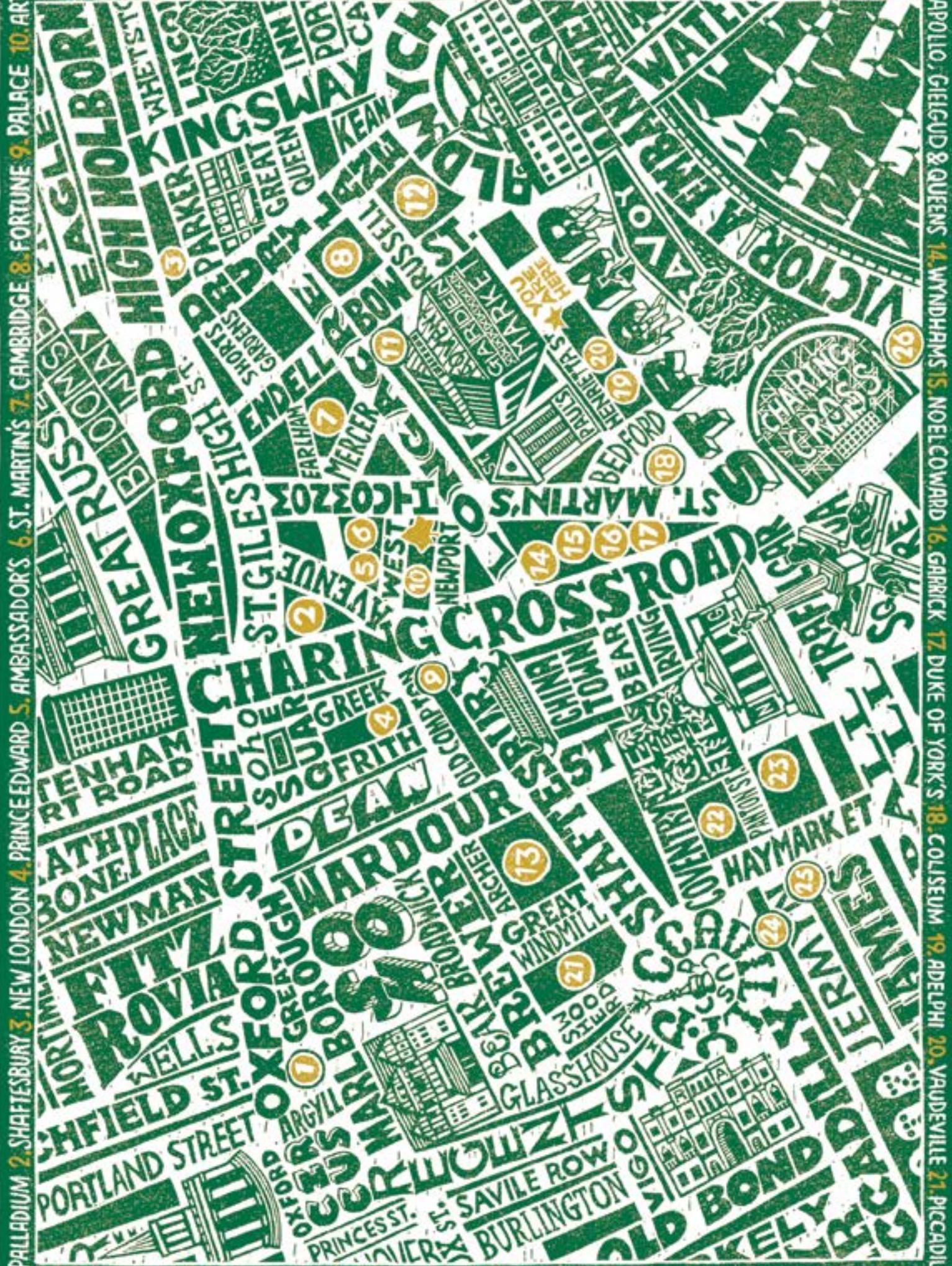
## COFFEE

Pot of coffee and cream	4.25
Cappuccino, Latte, Americano	3.95
Flat white, Espresso, Macchiato	
Salted caramel espresso martini	9.00
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato iced coffee	4.50
Espresso shaken with ice, served in a martini glass	



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.  
A discretionary optional service charge of 12.5% will be added to your bill.

1. PALLADIUM 2. SHAFTESBURY 3. NEW LONDON 4. PRINCE EDWARD 5. AMBASSADOR'S 6. ST. MARTIN'S 7. CAMBRIDGE 8. FORTUNE 9. PALACE 10. ARTS 11. OPERA HOUSE 12. LYCEUM, DUCHESS, NOVELLO, ALDWYCH & THEATRE ROYAL DRURY LANE 13. LYRIC



22. PRINCE OF WALES 23. HAROLD PINTER 24. CRITERION 25. HER MAJESTY'S 26. PLAYHOUSE

APOLLO, GIELGUD & QUEENS 14. WYNDHAM'S 15. NOEL COWARD 16. GARRICK 17. DUKE OF YORK'S 18. COLISEUM 19. ADELPHI 20. VAUDEVILLE 21. PICCADILLY