

HOUSE

RESTAURANT & BAR

STARTERS AND SALADS

Steak tartare with toast	£7.00
Chicken liver parfait, onion chutney and toast	£7.75
Home-cured salmon with whisky and fennel, sour cream, cucumber and rye crisp bread	£7.75
Waldorf salad with baby leaves, poached pear, candied pecans and Cashel Blue	£7.50
Ruby and candy beetroot with bull's blood leaf, pickled radish, goat's cheese and raspberry vinaigrette	£7.75
Burrata, candied tomato with baby seasonal leaves, balsamic and olive oil	£8.75
Dressed Cornish crab with celeriac remoulade	£10.75
Iberico ham with pan con tomate	£10.25
Vichyssoise	£6.00
English summer vegetable salad	£7.25 / £14.00

MAIN COURSES

Steak tartare with fries	£14.00
Artichoke, cipolline onion and squash tarte tatin	£13.50
Short rib and ox cheek bourguignon with Alsace bacon, chestnut mushrooms and creamy mash potatoes	£16.75
House fish and chips – pan-fried line-caught cod with pea purée and fries	£16.75
Pan-fried wild halibut with brandade, chorizo and broad beans	£24.50
Flame-grilled mackerel with fennel, orange, tomato and basil	£13.50

EGGS AND PASTA

Linguine with native lobster, fresh tomato and barbe di frate	£19.75
Linguine with duck ragu, green olives and gremolata	£14.50
Asparagus risotto with minted peas and beans	£13.00
Talleggio soufflé with baby leeks and soused Treviso	£13.75

STEAKS BUCCLEUCH BEEF AND LAMB

Dry-aged, roasted lamb rump with pan haggerty, mint and caper relish	£14.50
Flat Iron steak with fries	£13.50
Bucceleuch dry-aged sirloin 8oz with fries	£20.75
Dry-aged Côte de bœuf 14oz with fries	£27.50

SIDES

Fries	£3.50
Asparagus with hollandaise	£5.00
Cauliflower and romanesque gratin	£4.00
Mixed leaf or rocket salad	£3.00
San Marzano tomato salad	£3.00
Minted Jersey Royals	£3.00

DESSERTS

Praline hazelnut éclair with vanilla ice cream	£5.00
White chocolate and amaretto mousse with almond biscuit and dark chocolate glaze	£7.00
Lime and lemon mousse, pistachio biscuit, French meringue and citrus fruits	£6.25
Warm apple tarte tatin with shortbread and crème Anglaise	£6.75
Vanilla panna cotta, raspberry compote, banana and raspberry doughnuts	£6.50
Caprino Piemontese, Picos Blue and aged Manchego	£8.50

Every purchase benefits the work of the National Theatre.

A discretionary gratuity of 12.5% will be added to your bill for the benefit of serving and other staff.