



TERRACE

Selection of homemade bread	£2
Hummus and olive tapenade with homemade bread	£6
Habas fritas - salted and fried broad beans	£2
Salted Spanish almonds	£3
Manzanilla and kalamata olives	£3
Avocado, red cabbage salad, raspberry vinaigrette	£5
Gnocchi, parmesan, squash, chestnut, rocket, garlic pesto	£6
Courgette salad, lemon dressing, bocconcini, red chilli, mint	£5
Spicy carrot and blood orange soup	£6
Cheese soufflé, porcini ragu	£6
Zucchini fritti - parmesan fried courgettes	£4
Frites	£3
Confit fennel, chive yogurt	£5
Grilled quail, courgette spaghetti	£8
Beef carpaccio, parmesan, pickled mushrooms	£7
Lamb rump, artichoke purée	£9
Suckling pig, honey roast cabbage	£8
Salmon tartare, seeds and rye bread toast	£6
Trout, beurre blanc, samphire, Jersey royal new potatoes	£6
Crab, steamed bread	£7
Sautéed Gamba, chilli, ginger, baby gem, crispy rice noodles	£8
Cheese platter	£12
Pont-l'Évêque, Bosworth Ash and Picos Blue	
Apple, celery, Miller's Damsels wafers and bread	
Cured meat platter	£12
Chorizo iberico, salchichon iberico, coppa	
Pickled vegetables and selection of bread	

Sweet

The chef's pudding selection for two	£12
Sticky toffee pudding, salted caramel ice cream	£5
Warm plum tart, whipped cream	£5
Chocolate fondant, chocolate ice cream	£5
Selection of sorbets and ice creams	£4

These are small plates, perfect for sharing.

The chef recommends three dishes per person.

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Every purchase benefits the work of the National Theatre.

A discretionary gratuity of 12.5% will be added to the total, for the benefit of service and kitchen staff.

