

## Pre-Theatre Menu

### Starters

- Gnudi, romesco and Parmesan cream (V)
- Italian Musk melon, Parma ham
- Pickled mackerel, Sicilian plums
- Heritage tomatoes, sheep's ricotta, olive puree, toasted hazelnut, basil (V, VEO)
- Summer minestrone, salsa verde (V, VE)

### Main courses

- Asparagus and ricotta tortellini, roasted garlic cream (V)
- Seafood linguini, fennel, garlic butter
- Pan-fried cod, borlotti bean puree, spring greens, onions, samphire
- Seared chicken breast, violette potatoes, fregola, chestnut mushrooms, peas
- Wild boar ragu, pappardelle pasta, soft herbs

### Sides

- Crispy zucchini fries, tomato dipping sauce 4.50/Green beans, garlic 4.50
- Mixed leaf salad 3.50 / Tomato and onion salad 3.50
- Roast heritage potatoes, rosemary, garlic 4.50

### Puddings

- Tiramisu
- Buttermilk panna cotta, blueberry compote, oat crumble
- Pear tart, pistachio ice cream
- Selection of homemade ice creams and sorbets (VEO)

### Cheese

- Italian cheese selection, sea salt crackers (4.50 supplement)

**Let us know if you would like to have your dessert during the interval or after the performance and we will reserve a table for you.**

V = Vegetarian | VE = Vegan | VEO = Vegan option

**1 course 17.50**

**2 courses 22.50**

**3 courses 26.50**

All prices include VAT. A 12.5% discretionary service charge will be added to your final bill. All gratuities are transferred to the team alone. Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the Searcy's team who will be pleased to discuss your needs with the duty manager.