

OSTERIA

— WINE • FOOD • COCKTAILS —

PRE-THEATRE MENU

STARTERS

BEETROOTS, BALSAMIC, ROBIOLA CHEESE, WALNUTS, WILD ROCKET
GNOCCHI, SPICED TOMATO SAUCE, SMOKED MOZZARELLA, BASIL
GRILLED SARDINES, ANCHOVY, CAPER BREAD CRUMB
ITALIAN CURED MEAT BOARD, CRISP BREAD, OLIVE AND GARLIC TAPENADE
HAM BROTH, SPRING GREENS, SOFT BOILED HEN'S EGG

MAINS

BAKED AUBERGINE, MIRINDA TOMATO, BUFFALO MOZZARELLA, ROCKET, PINE
NUTS
SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER
SEARED SEA BREAM, WILTED GREENS, CLAMS, SEA VEGETABLES, SUN-DRIED
TOMATO PESTO
PAN-ROASTED SPRING CHICKEN, PANCETTA, CRUSHED HERITAGE POTATOES,
LEMON AND PARSLEY SAUCE
WILD BOAR RAGU, CONCHIGLIONI 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

CHEESE

ITALIAN CHEESE SELECTION, SEA SALT CRACKERS, QUINCE (4.50
SUPPLEMENT)

1 COURSE 17

2 COURSES 22

3 COURSES 26

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.