

OSTERIA

— WINE • FOOD • COCKTAILS —

PRE-THEATRE MENU

STARTERS

GNUDI, ROMESCO AND PARMESAN CREAM

ITALIAN MUSK MELON, PARMA HAM

PICKLED MACKEREL, SICILIAN PLUMS

HERITAGE TOMATOES, SHEEP'S RICOTTA, OLIVE PUREE, TOASTED HAZELNUT,
BASIL

SPRING MINISTRONE, SALSA VERDE

MAINS

FRESH PEAS AND MINT RISOTTO, PARMIGIANO REGGIANO

SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER

PAN-FRIED COD, BORLOTTI BEAN PUREE, SPRING GREENS, ONIONS, SAMPHIRE

PAN-ROASTED SPRING CHICKEN, PANCETTA, CRUSHED HERITAGE POTATOES,
LEMON AND PARSLEY SAUCE

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

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.

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.