

OSTERIA

— WINE • FOOD • COCKTAILS —

PRE-THEATRE MENU

STARTERS

GRILLED SARDINES, PICKLED SHALLOTS, RAISINS

BUFFALO MOZZARELLA, CAPRESE (V)

CHESTNUT MUSHROOM SOUP (VE)

FENNEL SALAMI, BEETROOT, GOAT'S CHEESE

MAIN COURSES

FETTUCINI, BASIL, CHILLI, PARMESAN CREAM (V, VEO)

SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER

PAN-FRIED HAKE, CANNELLINI BEANS, MUSSELS, SAMPHIRE

SEARED CHICKEN BREAST, SWISS CHARD, TRUFFLE POTATOES

RIGATONI PASTA, CALABRIAN SAUSAGE, ROASTED TOMATOES

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

TONKA BEAN PANNACOTTA, BLACKBERRIES (V, VEO)

APRICOT TART, AMARETTO ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS (V, VEO)

SPECIAL AUTUMN SORBETS: NEGRONI, APEROL SPRITZ AND PROSECCO (VE)

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.