

THE BAPTIST

GRILL

PRE-THEATRE
5:30 - 7:00 PM

Tranche of Loch Duart salmon, lightly smoked, salad of apple and potato,
horseradish, cucumber ketchup

Chilled courgette and lemon thyme soup, confit gooseberries, walnuts (v)

Watermelon and tomato salad, mozzarella, capers, tarragon dressing (v)

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Roast chicken, mushroom stuffing, asparagus, wild garlic, mushroom bisque

Roast Cornish cod, laverbread, pickled girolles, razor clams, barbequed gem heart

Vegetable Pithivier, aubergine caviar, Oglesfield cheese, leeks, romesco sauce (v)

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Apricot and lemon thyme parfait, pistachio cake, lemon curd

Chocolate Cremeux, banana mousse, salted caramel peanuts, chocolate brownie

Beauvale blue cheese & Lincolnshire poacher double barrel,
date chutney, oat crackers, lavosh

Two Courses £25 / Three Courses £30

or

Including 2 glasses of wine, sommelier's recommendation

Two Courses £35 / Three Courses £40

EXECUTIVE CHEF – TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.