

THEATRE MENU



STARTERS

SMOKED SALMON | 8

green apple, mint salad & sour cream

USDA MEAT BALLS | 7

tomato fondue, rosemary sauce & feta cheese

SEA BASS CEVICHE | 8

chilli, ginger & pickled pearl onion

GREEN SALAD | 7

roast chicken & parmesan dressing (H)

GOAT CHEESE LOLLIPOPS | 7

lemon curd & wild rocket (V)

FROM THE GRILL

USDA PRIME RUMP 180g / 6oz | 16

USDA NY STRIP 200g / 7oz | 19

USDA PRIME FILLET 200g / 7oz | 23

USDA PRIME SIRLOIN 300g / 10.5oz | 22

GRILLED SPATCHCOCK CHICKEN | 12 (H)

homemade BBQ sauce

ALL THE ABOVE SERVED WITH HAND CUT CHIPS

SAUTÉED SPINACH & RED WINE JUS

EXECUTIVE CHEF : IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN
ORDER FOR FOOD OR BEVERAGES.
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.

MAINS

HALLOUMI BURGER | 11

roast field mushroom & hand cut chips (V)

GRILLED MACKEREL FILLET | 12

roast baby courgette, carrots & dill sauce

PAN FRIED SALMON | 14

green apple salad & basil yoghurt sauce

USDA BEEF RIB BURGER | 11

caramalised onions & truffle sauce

MUSHROOM RAVIOLI | 13

truffle parmesan sauce

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ONION RINGS | 3

HAND CUT CHIPS | 3

DESSERTS | 6.5 EACH

BAKED ALASKA

vanilla ice cream & cherry sauce

ALMOND MILLEFEUILLE

summer fruits & mascarpone cream

CHOCOLATE KAHLUA

star anise chocolate sauce

ICE CREAM & SORBETS

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