

THE BAPTIST

GRILL

PRE-THEATRE

5:30 - 6:30 PM

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

White asparagus, fresh ricotta, pine nuts, jasmine honey (v)

Endive salad, blood orange, pomegranate, mozzarella (v)

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

Steamed Cornish cod, Jersey royals, cucumber, lovage oil, watercress sauce

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

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Yoghurt and lemon thyme parfait, pistachio cake, roasted apricots

Baked Manjari chocolate mousse, preserved cherries, blackberry sorbet

Lincolnshire poacher double barrel, date chutney, oat crackers, lavosh

or

Cheese selection from cheese board
(£7 supplement)

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.