

## STARTERS

**Burrata (V)**  
with heritage tomatoes, balsamic,  
and extra virgin olive oil  
(Mi)(SD) 7.75

**Wild Boar Terrine**  
with bitter orange chutney,  
cornichon pickles, and toasted  
sourdough (G)(SD) 7.50

**Steak Tartare**  
with a quail egg, shallot crisps,  
pickles, and condiments  
(E)(SD) 8.50

**Wild Mushroom Soup (V)(Ve)**  
with croutons, fine herbs, truffle oil  
7.25

**Double Baked Cheese Souffle (V)**  
with fresh garden herbs, and cream  
(E)(Mi)(Mu) 7.25

**Gravadlax**  
with beetroot slaw, vegan crème  
fraiche, dill, and lemon & thyme soda  
bread  
(F)(SD)(G) 7.50

**Lobster Ravioli**  
with crushed peas, white onion  
puree, lobster bisque, and lobster  
foam  
(Cr)(E)(F)(G)(Mi)(So) 12.75

**Mini Crab Tortillas**  
with guacamole, mango salsa,  
sriracha, vegan crème fraiche, and  
coriander  
(Cr) 8.75

## MAINS

**Gressingham Duck Breast**  
with rainbow chard, roscoff onions,  
peaches, onion puree, and jus  
(Mi)(SD) 23.00

**Gloucestershire Pork**  
fillet, pulled pork croquette, belly,  
with turnip puree, apple sauce, and  
sprouting broccoli  
(SD) 21.00

**Roast Hake**  
with coco beans, octopus & chorizo  
cassoulet, cauliflower puree, and  
basil crisp  
(Mi)(F)(Mo) 22.25

**Cornfed Chicken Supreme**  
with wild mushrooms, leeks, fresh  
garden herbs, and layered duck fat  
potatoes  
(E)(Mi)(SD) 20.75

**Téatro Burger**  
5oz patty, with reblochon cheese,  
short rib, pancetta, coleslaw, pickled  
cucumber, and onion ring  
(VEGAN ALTERNATIVE AVAILABLE)  
(Mi)(SD) 17.25

**Spinach & Ricotta Tagliatelle (V)**  
with lemon zest, toasted pine nuts,  
and fresh basil  
(E)(G)(Mi) 16.95

Truffle & Parmesan Chips  
(Mi) 4.00

French Fries  
3.00

Seasonal Greens  
(Mi) 3.25

Cauliflower Cheese  
(Mi) 4.00

## FROM THE JOSPER GRILL

**6oz Fillet Steak**  
23.00

**8oz Bavette Steak**  
19.50

**10oz Sirloin**  
25.00

**20oz Chateaubriand**  
62.50

**Baked Aubergine (V)(Ve)**  
with crushed purple potatoes, red  
pepper coulis, salsa Verde, and black  
garlic 16.50

**Whole Sea Bream**  
with lemon & parsley dressing, and  
green salad  
(F)(Mi) 21.50

**Baked Mussels**  
with shallots, bacon, beer, and fresh  
herbs  
(Mo)(G) 8.00 / 16.00

Please choose from accompaniments below 3.00 each, Sauces 1.00

Truffle &  
Parmesan Chips  
(Mi)

French Fries

Herby New  
Potatoes (Mi)

Tomato &  
Onion Salad (SD)

Peppercorn  
Sauce (Mi)(SD)

Bernaise Sauce  
(E)(SD)

## SALADS

**Crispy Duck Salad**  
with radish, watermelon, butternut  
squash, candied, cashews, and a chilli  
& soy dressing  
(So) 17.00

**Chicken & Bacon Caesar**  
with baby gem, croutons, parmesan,  
anchovies, soft-boiled egg, and  
Caesar dressing  
(E)(F) 16.00

**Crab Salad**  
with crayfish marie rose, crushed  
new potatoes, red pepper coulis,  
mango salsa, and crème fraiche  
(Cr) 21.50

Please inform your server if you have any food allergies or dietary requirements.

### ALLERGEN KEY:

(Ce) - Celery, (G) - Gluten, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard, (Mo) - Mollusc,  
(N) - Nuts, (Pe) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide  
(V) - Vegetarian (Ve) - Vegan

A 12.5% service charge is added to tables of 6 or more people. All gratuities go directly to staff in this restaurant.