

À LA CARTE MENU

STARTERS

**Chicory & Shallot Tatin (V)
(Ve)**
with pickled walnuts, cranberry &
watercress salad
(G)(SD) 7.75

Wild Boar Terrine
with bitter orange chutney,
cornichons, cranberry & sage
sourdough (G)(SD) 7.50

Venison 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 Raviolo
with crushed peas, onion puree,
lobster bisque, and lobster foam
(Cr)(E)(F)(G)(Mi)(So) 12.75

Confit Salmon
with mixed beets, orange & tarragon
gel
(E)(Mi) 8.75

MAINS

Fresh Tagliatelle (V)
with butternut squash, chestnuts & sage
(E)(G)(Mi) 16.95

Ballotine of Rabbit & Pancetta
with peas, carrots, confit potato, and black garlic
(Mi)(SD) 24.00

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

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

Stonebass Fillet
with sweet potato rosti, brussels
with bacon, mussels & verjus sauce
(F)(Mi)(SD)(Mo) 22.25

Goose Breast
with cavolo nero, roscoff onions, pickled cranberry,
hasselback potato, onion puree, and jus
(Mi)(SD) 23.00

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

Truffle & Parmesan Chips
(Mi) 4.00

French Fries
3.00

Seasonal Greens
(Mi) 3.25

Glazed Carrots & Parsnips
(Mi)(SD) 4.00

FROM THE JOSPER GRILL

10oz Ribeye Steak
26.00

6oz Fillet Steak
24.00

10oz Sirloin
25.00

20oz Chateaubriand
62.50

Jack Be Little Pumpkin (V)(Ve)
with Chestnut Pearl Barley,
cranberry & orange gel 16.50

Whole Sea Bream
with samphire, brown shrimp,
lemon, and parsley
(F)(Mi) 21.50

Baked Mussels Marinere
with white wine, cream, herbs,
shallots
(Mo)(Mi)(Sd) 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)

Beetroot &
Walnut Salad
(N)(SD)

Peppercorn
Sauce (Mi)(SD)

Bernaise Sauce
(E)(SD)

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 discretionary 12.5% service charge is added to all dining tables. All gratuities go directly to staff in this restaurant.