Prosciutto San Daniele w House Spelt Panfocaccia

18 months aged Prosciutto from Italy 80gm with House Pickled Balsamic Onions.

Or

Fennel Salumi w House Spelt Panfocaccia

Sopressa Fennel & Veneto 80gm with House Pickled Balsamic Onions.

Or

Polenta Fritti e Gorgonzola

Crispy polenta fritters, creamy gorgonzola, sweet pickled grapes.

Morris Lamb Ragù from the Noni

Slow-cooked lamb raqù with aromatic herbs, served over house-made pappardelle and Pecorino.

and

Baked Cauliflower Parmigiana

V gf

Roasted cauliflower, sugo, smoked buffalo mozzarella, parmesan

Contorni

Grilled Caulilini, burrata cream, toasted almond	15 v gf
Leaf Salad Herb Mix & Honey Citrus Dressing	12 v df gf
Baked Brussels sprouts, fontina bechamel, cheddar crust	16 v gf
Asparagus, Cavolo Nero Pesto, Citrus Pangrattato, Ricotta	14 v
Skin-on Fries & Tomato Salt	12 v df

Minimum of 2 people

Accor Plus Members are entitled to 10% off the pre-theatre menu or welcome to dine off our