DRINKS & NIBBLES

2 PLATES & A DRINK

£20 PER PERSON

CHOOSE FROM A GLASS OF PROSECCO OR GLASS OF HOUSE WINE OR BOTTLE OF BEER OR 2 SOFT DRINKS

SALT & PEPPER SQUID
fried onion & garlic dressed with
tamari, chilli and lime sauce
(G) (S) (CR)

BUTTERMILK CHICKEN
coconut sriracha mayo
(G) (D)

ASIAN PAPAYA SALAD 🌶️
rice noodles, green beans, cherry tomatoes, chillies and
cashews, dressed with garlic, lime and tamarind sauce
(N) (F*) (CR*)

PAN ROASTED KING PRAWNS
wrapped in bacon, with garlic and herb sauce,
spring onions & pea shoots
(D) (CR)

HALLOUMI FRIES
sweet chilli jam
(G) (D)

PADRON PEPPERS
charred on the grill, and finished with smoked sea salt
(VE)

DESSERT OF THE DAY AVAILABLE FOR £7

ALL GUESTS MUST ORDER FROM THE SAME MENU

(VE) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SOYA | (SE) SESAME
(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS
(CR) CRUSTACEAN | * CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST

Kafoodle

PRE-THEATRE DINNER MENU

MAIN COURSE & A DRINK

£20 PER HEAD

CHOOSE FROM A GLASS OF PROSECCO OR GLASS OF HOUSE WINE OR BOTTLE OF BEER OR 2 SOFT DRINKS

FOR THE TABLE

SPICED MIXED NUTS (VE) (SE) (N)	PADRON PEPPERS (VE)	GORDAL OLIVES (VE)	BREAD (G) (D)
4.5	7.5	4.5	4.5

MAINS

MISO GLAZED SALMON
tenderstem broccoli & mixed
tomato & herb salad
(S) (SU) (F)

SHEPHERD'S PIE (VEGAN)
puy lentils, carrots, onions, celery, topped with
mashed potato, red wine jus & tenderstem broccoli
(VE) (SU)

RARE HERBED TUNA
sweet potato rosti, edamame
beans & mango salsa
(S) (SE) (F)

RARE DUCK BREAST
potato gratin, red cabbage,
seasonal greens & red wine jus
(D) (SU)

230g DRY-AGED SIRLOIN STEAK
(£10 supplement)
french fries, seasonal greens,
garlic & herb sauce

HG WALTER We work closely with one of London's most respected butchers HG Walter, who consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days.

SIDES

FRIES (VE)	TRUFFLE FRIES (D)	SEASONAL GREENS (VE)	SIDE SALAD (VE)
4.5	6.5	4	3.5

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(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS
(CR) CRUSTACEAN | * CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST