DAILY SET MENU

LUNCH
12 - 3 PM

# BENTLEY'S

PRE-THEATRE
4:30 - 6 PM

## STARTERS

Spiced Crab & Mussel Broth
*Coconut Milk, Lime, Coriander*

Rooftop Smoked Salmon
*Potato Blinis, Horseradish*
(+£10 supp)

Tartare of Hereford Prime Beef
*Oyster Cream, Crispy Shallots*

Cretan Myzithra (v)
*Pickled Plums, Figs,*
*Salted Almond*

## MAINS

Pan Seared Cod
*Cocobean, Cockle,*
*Morteau Sausage*

Fish Stew
*Rouille, Aioli, Courgette*
(+£10 supp)

Lamb Rump Tagine
*Pomegranate,*
*Toasted Almond, Coriander*

Parmesan Gnocchi (v)
*Roasted Cauliflower, Girolles,*
*Autumn Truffle, Hazelnut*

### SIDES

| *Hand Cut Chunky Chips* | *Creamed Spinach* | *Mashed Potato* | *Tenderstem Broccoli* | *Himalayan Basmati Rice* |
|---|---|---|---|---|
| £8.00 | £8.00 | £8.00 | £9.00 | £7.50 |

## DESSERT

Crème Caramel
*Poached Quince,*
*Sicilian Fresh Almond*

Soft Serve
*Salted Caramel & Popcorn*

Sticky Toffee Pudding
*Pecan & Pedro Ximénez*

Colston Bassett Stilton
*Oatcakes, Grapes*
(+£6 supp)

TWO COURSES £35 / THREE COURSES £39.5
ADD A WINE PAIRING - £34 / £38

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. BREAD AND BUTTER £2.50pp.