LUNCH SET MENU
2 COURSES £24 / 3 COURSES £28

SNACKS
MUSHROOM MARMITE ÉCLAIRS 4.0
SMOKED WHIPPED COD’S ROE, BLACK CUTTLEFISH CRACKERS 4.0
TEMPURA HERB STALKS, CORIANDER YOGHURT 4.0

STARTERS
TORCHED BUTTERNUT SQUASH CARPACCIO, KALE, PUMPKIN SEED BUTTER, CANDIED GINGER
PAN-FRIED MONKFISH CHEEKS, WILD GARLIC & BUTTER VELOUTÉ, MONK’S BEARD
CHARRED CUTTLEFISH, LIME & CORIANDER, SQUID INK AIOLI, HOUSE KIMCHI, PAPRIKA
CHOPPED RAW SUSSEX BEEF, QUAIL’S EGG, CHEDDAR CRUST, UMAMI RELISH
VENISON RAGU, PAPPARDELLE, HEN’S EGG YOLK, ENGLISH PECORINO, SOURDOUGH CRUMB

MAINS
MUSHROOM & SQUASH WELLINGTON, CABBAGE, WHOLEGRAIN MUSTARD & KIMCHI
SOUTH COAST CRAB RAVIOLI, SAMPHIRE, ENGLISH CAVIAR, SEA SHORE BISQUE
OXFORD SANDY & BLACK PORCHETTA, HAZELNUTS, ENGLISH MISO
FALLOW DEER, PARSNIP, MIXED BRASSICAS, BUTTON ONIONS, RED WINE JUS
ORGANIC NORFOLK QUAIL, PRUNE & EARL GREY, RAINBOW CARROTS, OYSTER MUSHROOM, MADEIRA JUS

SPECIALS
BARRON OF BEEF, RED WINE JUS SUPPLEMENT for two 28.0
VENISON WELLINGTON, RED WINE JUS SUPPLEMENT for two 28.0
BEEF WELLINGTON, RED WINE JUS SUPPLEMENT for two 28.0

CHEESE
RIPE ENGLISH CHEESE, SUSSEX HONEY, HOMEMADE CHUTNEY, CRISP BREAD 3.0 EACH

DESSERTS
CHOCOLATE & AMARETTO MOUSSE, ALMOND SPONGE, CARAMEL
WHITE CHOCOLATE DÉLICE, BLOOD ORANGE, HAZELNUT, HONEYCOMB
“THE SHED” MAGNUM VIENNETTA
SUSSEX PANCAKE, CREME FRAICHE, MINT CHOCOLATE GANACHE

INCLUDES COFFEE AND A COOKIE
PRE/POST-THEATRE SET MENU
2 COURSES £24 / 3 COURSES £28

Our theatre menu is on offer Tuesday - Saturday. Join us pre-theatre from 5.30pm - 6.15pm. Our post-theatre menu runs from 10 pm - 11 pm. Please note all reservations are allocated a 1.5-hour seating time.

SNACKS
MUSHROOM MARMITE ÉCLAIRS 4.0
SMOKED WHIPPED COD’S ROE, BLACK CUTTLEFISH CRACKERS 4.0
TEMPURA HERB STALKS, CORIANDER YOGHURT 4.0

STARTERS
TORCHED BUTTERNUT SQUASH CARPACCIO, KALE, PUMPKIN SEED BUTTER, CANDIED GINGER
PAN-FRIED MONKFISH CHEEKS, WILD GARLIC & BUTTER VELOUTÉ, MONK’S BEARD
CHARRED CUTTLEFISH, LIME & CORIANDER, SQUID INK AIOLI, HOUSE KIMCHI, PAPRIKA
CHOPPED RAW SUSSEX BEEF, QUAIL’S EGG, CHEDDAR CRUST, UMAMI RELISH
VENISON RAGU, PAPPARDELLE, HEN’S EGG YOLK, ENGLISH PECORINO, SOURDOUGH CRUMB

MAINS
MUSHROOM & SQUASH WELLINGTON, CABBAGE, WHOLEGRAIN MUSTARD & KIMCHI
SOUTH COAST CRAB RAVIOLI, SAMPHIRE, ENGLISH CAVIAR, SEA SHORE BISQUE
OXFORD SANDY & BLACK PORCHETTA, HAZELNUTS, ENGLISH MISO
FALLOW DEER, PARSNIP, MIXED BRASSICAS, BUTTON ONIONS, RED WINE JUS
ORGANIC NORFOLK QUAIL, PRUNE & EARL GREY, RAINBOW CARROTS, OYSTER MUSHROOM, MADEIRA JUS

SPECIALS
BARRON OF BEEF, RED WINE JUS SUPPLEMENT for two 28.0
VENISON WELLINGTON, RED WINE JUS SUPPLEMENT for two 28.0
BEEF WELLINGTON, RED WINE JUS SUPPLEMENT for two 28.0

CHEESE
RIPE ENGLISH CHEESE, SUSSEX HONEY, HOMEMADE CHUTNEY, CRISP BREAD 3.0 EACH

DESSERTS
CHOCOLATE & AMARETTO MOUSSE, ALMOND SPONGE, CARAMEL
WHITE CHOCOLATE DÉLICE, BLOOD ORANGE, HAZELNUT, HONEYCOMB
"THE SHED" MAGNUM VIENNETTA
SUSSEX PANCAKE, CREME FRAICHE, MINT CHOCOLATE GANACHE

INCLUDES COFFEE AND A COOKIE