

LUNCH



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LEFTBANK

Once you've tasted the fabulous, freshly prepared array of **starters** from our chilled display, here's an idea of the hot selection you can find at our theatre kitchen where the chefs will be happy to help you choose! Please check out the giant blackboard for our daily dishes.

COOKED TO ORDER Noodles and broth with freshly prepared condiments and vegetables.

FROM THE LAND Sizzling marinated rotisserie chicken, low 'n' slow roast joint of the day with accompaniments

FROM THE SEA Fish of the day, with Chef's garnishes

FROM THE FIELD Seasonal vegetarian dish of the day, selection of market vegetables, flame baked potatoes and fillings

FROM THE OVEN Rustic stone baked flatbreads and accompaniments

TO FINISH A variety of individual **desserts** all prepared fresh by our team of Pastry Chefs; a selection of **cheese** is also available



We are pleased to support WaterAid, which is an international not-for-profit charity, determined to make clean water, decent toilets and good hygiene normal for everyone, everywhere within a generation. Only by tackling these three essentials in ways that last can people change their lives for good.

If you wish to do so, we would like you to donate 50p per carafe of water of which 100% is donated to the charity WaterAid.

Please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. All prices are inclusive of vat at the standard rate. Table service is available on request. Please note we do not add a gratuity to your bill, all gratuities are at your discretion and are passed directly to the team members, which are supplementary to their salaries. Parties of eight or more will attract a 10% service charge.