



THEATRE MENU

2 COURSES £22.50 / 3 COURSES £27.50

LUNCH

12 NOON - 2:30PM TUESDAY - SATURDAY
DINNER

5:00PM - 6:30PM TUESDAY - THURSDAY
AND 5:00PM - 6:00PM FRIDAY & SATURDAY

STARTER -

Wild Mushroom Tortellini

Smoked Mackerel Parfait | Waldorf

Cottage Pie

- MAIN -

Jacket Potato | White Beetroot | Summer Beans | Nasturtium

Butter Roasted Cod Loin | Cauliflower Cheese | BBQ Romanesco

Cornfed Chicken | Sweetcorn | Cajun Gaufrette | King Oyster Mushroom

Cheshire Ribeye | Pommes Anna | Café de Paris Butter | Fine Beans
*The 100z Cheshire Ribeye is subject to a £5.95 Supplement

– DESSERT —

Lemon Tart | Clotted Cream Ice Cream | Casa Luker Dorado Crumble

Strawberry & Tonka Bean Cheesecake

Cheese | Celery | Chutney*

*£2.50 supplement

If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.

Please note a discretionary 10% service charge will be added to your bill for you to consider.





TASTING MENU

MENU —
IVILINO
Our tasting menus have been created to deliver a journey through food and flavours
featuring some of Simon's favourite ingredients of the season.
We want to make your journey more like a mystery tour, so we won't let
you see the menu. Simply tell us any dietary requirements and place your trust in
Simon as he and his team create your tasting menu in our open kitchen.
5 COURSES £49
LUNCH, TUESDAY - SATURDAY - 12 NOON - 2:30PM
DINNER, TUESDAY - THURSDAY - 5:00PM - 6:30PM DINNER, FRIDAY - SATURDAY - 5:00PM - 6:00PM
7 COURSES £69 DINNER
10 COURSES £99
AVAILABLE FRIDAY AND SATURDAY EVENINGS ONLY, FROM 8PM ONWARDS
This menu cannot be altered
ADD A SIGNED COPY OF SIMON'S BOOK 'AT HOME' £20
Please notify us of any dietary requirements at time of booking
Tasting menu to be taken by entire table
TASTING MENU DRINKS
WINE FLIGHT
Enjoy a journey through specially selected wines matched



to our blind tasting menu created by Simon and his team.

5 COURSES £29

7 COURSES £39

10 COURSES £59