

GRILL ROOM SET MENU

LUNCH  
12 - 3 PM

# BENTLEY'S

PRE-THEATRE  
4:30 - 6 PM

## STARTERS

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Burrata (v)  
*Blood Orange, Fennel,  
Candied Walnut*

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*

## MAINS

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Brightwell Ash Cheese Soufflé (v)  
*Wye Valley Asparagus,  
Morels, Belper Knolle*

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

Squid Ink Tagliatelle  
*Lemon, Garlic, Marjoram*

Spatchcock Anjou Baby Chicken  
*Olive, Lemon, Kale*

## SIDES

*Hand Cut  
Chunky Chips*  
£8.00

*Creamed  
Spinach*  
£8.00

*Mashed  
Potato*  
£8.00

*Runner  
Beans*  
£8.50

*Himalayan  
Basmati Rice*  
£7.50

## DESSERT

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Crème Caramel  
*Armagnac Soaked D'Agen Prunes*

Pistachio Polenta Cake  
*Mascarpone, Blood Orange*

Soft Serve  
*Salted Caramel & Popcorn*

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.