

# HOUSE

RESTAURANT & BAR

## FIXED PRICE MENU

two courses £24.00

three courses £29.50

### PRE-DINNER DRINKS

Aperol Spritz	£9.50
Negroni	£9.50
French 75	£11.50
Cinderella (orange and pineapple juice, grenadine, lime, ginger beer) <b>non-alcoholic</b>	£6.50

### STARTERS

Smoked mackerel pate, endive, lemon, cod roe, focaccia <sup>(314 kcal)</sup>	
Beetroot cured salmon, dill, horseradish, sourdough <sup>(458 kcal)</sup>	supplement £1.50
Burrata, heritage tomato, basil, black olive caramel <sup>(314 kcal) V</sup>	supplement £1.50
Pearl barley risotto, wild garlic, courgette, asparagus, slow cooked egg <sup>(443 kcal) V</sup>	
Chilled almond soup, cucumber, grape, mint, almond <sup>(455 kcal) VG</sup>	

### MAINS

Crispy pork belly, leek, Jerusalem artichoke, bay leaf <sup>(559 kcal)</sup>	
Sutton Hoo chicken, peas, bacon, gem lettuce, crispy chicken skin <sup>(472 kcal)</sup>	supplement £4.00
Seared trout, grilled broccoli, citrus fennel salad, sorrel pesto, caper <sup>(331 kcal) DF</sup>	supplement £5.00
Grilled hispi cabbage, apricot harissa, puffed grains, coriander yoghurt dressing, herb salad <sup>(192 kcal) VG</sup>	
Pearl barley risotto, wild garlic, courgette, asparagus, slow cooked egg <sup>(886 kcal) V</sup>	

### DESSERTS

Dark chocolate, toasted coconut, strawberry sorbet <sup>(493 kcal) VG</sup>
Baked yuzu custard, blackberry, honeycomb, tarragon <sup>(369 kcal) V</sup>
Stem ginger parfait, poached rhubarb, white chocolate <sup>(367 kcal)</sup>
Chilled rice pudding, cherry sorbet, tonka bean meringue <sup>(437 kcal)</sup>
Sticky toffee pudding, clotted cream ice cream, miso caramel <sup>(471 kcal) V</sup>

<sup>V</sup> Vegetarian    <sup>VG</sup> Vegan    <sup>DF</sup> Dairy free

If you have any special dietary requirements or allergies, please let us know.

We use organic and locally sourced ingredients where possible.

Our aim is to provide food and service that reflect the National Theatre's sustainability vision.

A discretionary 12.5% service charge will be applied to your bill. We operate as a cashless business and can only accept card payments.

# HOUSE

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Our Head Chef at House is Joe Allen who has created a delicious menu using the very best seasonal British produce. Joe describes his food style as “refined British cookery combined with classical French techniques.”

 [@chefjoeallen](https://www.instagram.com/chefjoeallen)