

the blackbird

Spiced rice crackers (v) Wasabi peas (v ngc) Chilli roasted nuts (v ngc) 3

Sharing bag Savoursmiths crisps (ngc) 4

Nocellara and Kalamata olives, lemon, rosemary (vegan ngc) 6

Grilled sourdough, red pepper hummus (v) 2p/p

Venison salami, pickles (ngc) 7

Naked fries / Fries, parmesan, black pepper (v ngc) 5.50/6.50

Haloumi fries, Dom's peach hot sauce (v ngc) 9

Goat's cheese arancini, roast red pepper, parmesan (v) 9

Confit duck, mango, watercress, maraschino cherries (ngc) 9

Chargrilled broccoli, poppy seed hummus, red chilli oil (vegan ngc) 9

Monk cheek scampi, green olive tartare 10

Coconut fried chicken, spiced peanut butter 10

Burrata, Honeydew melon, prosciutto, sourdough, basil 14

Pork belly skewers, curried cauliflower, honey, green apple, matcha (ngc) 14

Heirloom tomatoes, Honeydew melon, mint, kalamata olives (vegan ngc) 14

Beef and pork burger, Cheddar, bacon, house pickles, burger sauce, fries 18

Fried chicken bun, pickles, peach hot sauce, fermented pineapple relish, fries 17

Chicken breast, bacon, anchovies, romaine, parmesan, croutons, house Caesar dressing 18

Vodka pasta; cherry tomatoes, cashews, vodka, green herbs, rigatoni (vegan) 17

Steak frites; flat iron, skinny fries, red chilli cowboy butter (ngc) 26

Spa Salad; broccoli, avocado, strawberry, chickpeas, kale, mint, spring onion mayo (vegan ngc) 16
add chicken 5 / add chargrilled steak 7

Lemon and poppy seed crème brulee (v ngc) 8

House Tiramisu (v) 9

Blood orange sorbet, Aperol, prosecco (vegan ngc) 7

**ask about our
pre-theatre menu
3.30pm - 6.30pm**

Although every effort is made to provide allergen-free meals and cocktails, we use products that contain them in our kitchen & bar and cannot rule out contamination due to shared equipment, work surfaces or airborne particles. Please inform your server of any allergies or dietary requirements when ordering.

(ngc) made with non-gluten containing ingredients (v) vegetarian (vegan) made with plant-based ingredients