



Pre/Post Theatre

Best Enjoyed with a glass of Baron-Fuente Vintage 2006, Charly-sur-Marne £11.00

Starters

Chilled garden pea soup, ham hock rilette, crème fraîche

English asparagus salad, wild rocket, crispy hen egg, shimeji mushrooms (v)

Salad of watercress, frisée, endive, poached pear, goat's curd (v)

Mains

Toasted fregola with wild mushrooms, asparagus and parmesan shaving (v)

Roast chicken, pickled grapes, chicory and walnuts

Pan roasted fillet of hake, new season wild garlic, pink fir potatoes

Sides

Seasonal greens | Jersey Royals £4.50

Dessert

Poached pear, Armagnac custard (v)

Panna cotta, strawberry soup

Vanilla rice pudding, rhubarb sorbet (v)

2 courses £19.50

3 courses £24.50

A discretionary service charge of 12.5% will be added to your bill

All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.

keepersgb@peytonandbyrne.co.uk 0207 300 5913