

BACKSTAGE BREAKFAST MENU

8–11:30am (Sat 10–11.30am)

SMALLER PLATES

Backstage

Breakfast Bun | £8

Your choice of sausage, bacon, egg or vegan sausage in a ciabatta bun, all served with homemade onion relish & ketchup or brown sauce (VeO, GFO)

Crumpets/Toast | £3.5

Two toasted crumpets or ciabatta served with whipped butter & jam or Marmite (V)

Granola | £6

Homemade granola with jam & coconut yoghurt (Ve, GF)

Porridge | £6

Creamy spiced oats, berries & almonds (Ve)

Spinach & Feta

Filo Pastry | £5 (V)

Pastries | £4 (V)

LARGER PLATES

Shakshuka | £11

Baked egg or marinated tofu with pepper, tomato, onion & herbs with North African spices & croutons (V, VeO, GFO)

Frittata | £7.5

Homemade egg frittata with a seasonal vegetable filling (served at room temperature) (V, GF)

Filled Croissant | £10

Two scrambled Clarence Court eggs & chives (V)
– Add smoked salmon (+£4)

SIDES/EXTRAS

Sides | £3.5

- Hash browns (Ve)
- Egg (fried or scrambled) (V)
- Roasted tomatoes (Ve)

Extras | £3.5

- Bacon
- Cumberland sausage
- Vegan sausage (Ve)

V.....Vegetarian
Ve.....Vegan/Plant-Based
GF.....Gluten Free
VO.....Vegetarian Option
VeO...Vegan Option
GFO..Gluten Free Option

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

BACKSTAGE LUNCH MENU

12-4pm

FROM THE COUNTER

Soup | £6

Homemade soup with croutons (V, GFO)

Sandwiches | £7

Please ask for today's selection. Served in a ciabatta bun (VeO, GFO)

Frittata | £7.5

With seasonal vegetable filling (served at room temperature) (V, GF)

SEASONAL SALADS | £8

Butternut Squash

Pomegranate molasses, crispy shallots & blue cheese (V, GF)

Beetroot & Bulgur Wheat

Crispy artichoke, thyme (Ve)

Pea & Mint

Green beans, leaves, lemon & almonds (Ve, GF)

Extras | £6

- Lemon & pepper chicken breast (GF)
- Salmon fillet (GF)
- Tofu tempura (Ve)

SMALL PLATES

Shakshuka | £11

Baked egg or marinated tofu with pepper, tomato, onion & herbs with North African spices & croutons (V, VeO, GFO)

Mac & Cheese | £8

Macaroni with a parmesan & cheddar sauce with chives

Vegan Aubergine Parmigiana | £10

Baked aubergine layered with cashew 'notzzarella' cheese & a rich tomato sauce (Ve, GF)

SIDES

Skin-On Fries | £3.5 (Ve)

House Salad | £3.5 (Ve)

Potato Pave | £5 (V, GF)

DESSERTS

Backstage Brownie | £7

Homemade chocolate and nut brownie & pistachio ice cream (V)

Bread & Butter Pudding | £7

Pastries, cinnamon & chocolate with Mercer & Co. spiced rum cream (V)

Summer Fruits Meringue | £7

Cream, seasonal berries (V, GF)

Sorbet | £4.5 (Ve, GF)

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BACKSTAGE MATINEE MENU

12-2.30pm Matinee Days

HEARTY SALADS

£14 each or
£20 with a 175ml glass of house
red/white wine

Chicken Caesar

Lemon & herb chicken breast, seasonal
leaves, croutons & homemade Caesar
dressing (GFO)

Glazed Salmon

Soy-glazed salmon fillet, Asian slaw
& pickles (GF)

Teriyaki Tofu

Tempura tofu, Asian slaw, teriyaki sauce
& pickles (Ve, GF)

FROM THE COUNTER

Soup | £6

Homemade soup with croutons (V, GFO)

Sandwiches | £7

Please ask for today's selection. Served in a
ciabatta bun (VeO, GFO)

Frittata | £7.5

With seasonal vegetable filling (served at
room temperature) (V, GF)

SIDES

Skin-On Fries | £3.5 (Ve)

Potato Pave | £5 (V, GF)

Market Salad | £3.5 (Ve)

DESSERT

Backstage Brownie | £7 (V)

Summer Fruits
Meringue | £7 (V, GF)

Sorbet | £4.5 (Ve, GF)

Cardamom Fudge | £2 (V, GF)

**HOST YOUR EVENT
AT THE OLD VIC**
Parties, dinners,
functions. Get in touch:
[backstageenquiries@
oldvictheatre.com](mailto:backstageenquiries@oldvictheatre.com)

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BACKSTAGE PRE-SHOW MENU

4-7.30pm

£24 per person or
£30 per person with a
175ml glass of house red/white wine

Choose three of the dishes below
per person:

Butternut Squash

Pomegranate, shallots & blue cheese
(V, GF)

Burrata from Puglia

Sweet fig, toasted seeds & balsamic
(V, GF)

Braised Beef Featherblade

Carrot puree, red onion relish & jus (GF)

Pea & Mint

Green beans, leaves, lemon & almonds
(Ve, GF)

Vegan Parmigiana

Aubergine, cashew cheese & tomato
(Ve, GF)

Beetroot & Bulgur Wheat Salad

Crispy artichoke & thyme (Ve)

SIDES

Skin-On Fries | £3.5 (Ve)

Potato Pave | £5 (V, GF)

Market Salad | £3.5 (Ve)

DESSERT

Backstage Brownie | £7 (V)

Summer Fruits Meringue | £7
(V, GF)

Sorbet | £4.5 (Ve, GF)

Cardamom Fudge | £2 (V, GF)

**DON'T RUSH
THE ENDING**
**Meet Backstage
to continue the
conversation after
the show — 20% OFF
DRINKS with your ticket
for the same day**

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BACKSTAGE

SMALL PLATES

7-10pm

SHARING PLATES

Choose two or three dishes per person:

Butternut Squash | £8

Pomegranate, shallots & blue cheese (V, GF)

Beetroot & Bulgur

Wheat Salad | £8

Crispy artichoke & thyme (Ve)

Pea & Mint | £8

Green beans, leaves, lemon & almonds (Ve, GF)

Vegan Parmigiana | £10

Aubergine, cashew cheese & tomato (Ve, GF)

Burrata from Puglia | £10

Sweet fig, toasted seeds & balsamic (V, GF)

Braised Beef

Featherblade | £12

Carrot puree, red onion relish & jus (GF)

Pork Belly | £12

Braised cabbage & apple sauce (GF)

Ratatouille | £10

Mushroom, aubergine & thyme polenta (V, GF)

Charred Greens | £10

Broccoli, cauliflower, pepper puree & salsa verde (Ve, GF)

Breaded Teriyaki

Chicken Breast | £10

Ginger hispi cabbage & sesame (GF)

Mac & Cheese | £8

Pasta, chives & cheddar & parmesan sauce

SIDES

Skin-On Fries | £3.5 (Ve)

Market Salad | £3.5

Amalfi lemon vinaigrette (Ve)

Potato Pave | £5

Garlic aioli (GF, V)

Toasted Bread | £3.5

With salted butter (V, GFO)

DESSERT

Backstage Brownie | £7

Chocolate & nuts with pistachio ice cream (V)

Bread & Butter Pudding | £7

Mercer & Co. spiced rum cream (V)

Summer Fruits Meringue | £7

(V, GF)

Sorbet | £4.5 (Ve, GF)

Cardamom Fudge | £2 (V, GF)

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BACKSTAGE

777 MENU

7 SMALL PLATES £7 EACH

FROM 7-10pm

Choose as many dishes as you like from the following:

Butternut Squash

Pomegranate, shallots & blue cheese
(V, GF)

Beetroot & Bulgur Wheat Salad

Chrispy artichoke & thyme (Ve)

Vegan Parmigiana

Aubergine, cashew cheese & tomato
(Ve, GF)

Pork Belly

Braised cabbage & apple sauce (GF)

Ratatouille

Mushroom, aubergine & thyme polenta
(V, GF)

Charred Greens

Broccoli, cauliflower, pepper puree & salsa verde (Ve, GF)

Breaded Teriyaki Chicken Breast

Ginger hispi cabbage & sesame (GF)

SIDES

Skin-On Fries | £3.5 (Ve)

Market Salad | £3.5 (Ve)

Potato Pave | £5

Garlic aioli (GF, V)

Toasted Bread | £3.5

With salted butter (V, GFO)

DESSERT

Backstage Brownie | £7

Chocolate and nuts, pistachio ice cream (V)

Bread & Butter Pudding | £7

Mercer & Co. spiced rum cream (V)

Summer Fruits Meringue | £7

Cream, seasonal berries (V, GF)

Sorbet | £4.5 (V, GF)

Cardamom Fudge | £2 (V, GF)

**TAKEAWAY OPTIONS
AVAILABLE FOR LUNCH**
Available from the
counter Mon-Sat

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BACKSTAGE DRINKS

HOT DRINKS

Cappuccino | £3.6

Caffè Latte | £3.6

Flat White | £3.6

Americano | £3

Cortado | £3

Espresso | £2

Double Espresso | £2.5

Macchiato | £3

Iced Coffee | £3.6

Teas/Infusions | £2.6

- English Breakfast
- Earl Grey
- Peppermint
- Chamomile
- Jade Tips Green
- Rooibos
- Lemongrass

Syrups | £0.5

Milks

Dairy/Oat/Soya/Almond/Pistachio Oat

SPECIALTY HOT DRINKS

Chai Latte | £3.6

Dirty Chai | £4

Hot Chocolate | £3.6

Mocha | £3.6

Chocolate Chai | £4

Matcha | £4

SOFTS/JUICES

Eager Juices | £4.5

- Orange
- Apple
- Cranberry
- Pineapple

Karma Softs | £4.5

- Karma Kola
- Sugar Free Kola
- Lemony Lemonade
- Orangeade

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BACKSTAGE BAR DRINKS

DRAFT

| | Half | Pint |
|---|------|------|
| Lost & Grounded Helles , Lager, 4.4% | £4 | £7.5 |
| Lost & Grounded Wanna Go to the Sun , Pale Ale, 4.2% | £4 | £7.5 |
| Lost & Grounded Keller Pils , Lager, 4.8% | £4.3 | £7.8 |
| Guest Draught , please ask at the bar or your waiter | £4.3 | £7.8 |

BOTTLES/CANS

| | | |
|---|-------|------|
| Lost & Grounded Guest specials , ask for details | 440ml | £7.5 |
| Lucky Saint , Alcohol Free Lager / Hazy IPA, 0.5% | 330ml | £6.5 |
| Gravity Theory , Cider, 4.5% | 330ml | £6.5 |
| Pave The Way GF , Gluten Free Pale Ale, 4.6% | 330ml | £6.5 |
| Crafty Currant , Fruit Cider, 3.4% | 330ml | £6.5 |

HOUSE SPIRITS

| | 25ml | 50ml |
|---|------|------|
| Sacred London , Dry Gin, 40% | £6.5 | £11 |
| Sacred Organic , Vodka, 40% | £6.5 | £11 |
| Merser & Co , White Rum, 40% | £6.5 | £11 |
| Cazcabel Blanco , Tequila, 34% | £6.5 | £11 |
| The Guard Bridge , Whiskey, 46% | £6.5 | £11 |
| Burnt Fait , Brandy, 40% | £6.5 | £11 |

PARTIES & GROUP BOOKINGS

**Host your event in the Script Library:
backstageenquiries@oldvictheatre.com**

BACKSTAGE WINE

SEASONAL FAVOURITES

| | Glass | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| Sparkling Pique & Mixe , Piquepoul/Terret, France, 11.5% | £7 | — | — | £36 |
| Felicette Rosé , Grenache, IGP Pays d'Oc, France, 12.5% | — | £9 | £11 | £34 |

SPARKLING

| | | 125ml | Bottle |
|---|--|-------|--------|
| Taittinger Brut NV Champagne , France, 12.5% | | £16 | £90 |
| Taittinger Prestige Rose Champagne , France, 12.5% | | £18 | £105 |
| Beppe Morchetta Brut , Garganega/Trebbiano Italy, 10.5% | | £6.5 | £32 |
| Sparkling Pique & Mixe , Piquepoul/Terret, France, 11.5% | | £7 | £36 |
| Oddbird , Alcohol Free, Glera Italy, 0.5% | | £8 | £45 |
| Maia Prosecco , Glera, Italy, 11% | | £10 | £55 |

WHITE

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Casa del Arco , Field blend, Spain, 11% | £9 | £11 | £32 |
| Aguazul , Verdejo, Spain, 13.5% | £9.5 | £12 | £35 |
| Funkstille , Gruner Veltliner, Austria, 12% | £10.2 | £12.7 | £37 |
| Pique & Mixe , Piquepoul, Terret, France, 11.5% | £10.5 | £13 | £38 |
| Vidal , Sauvignon Blanc, New Zealand, 12.5% | £11.5 | £14 | £41 |
| El Camaron , Albariño, Spain, 12.5% | — | — | £48 |
| Cuvee Troncsec Pouilly Fume , Sauvignon Blanc, France, 13.5% | — | — | £51 |
| Artellium , Chardonnay, England, 12% | — | — | £64 |

ROSE

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Solara , Pinot Noir, Romania, 11.5% | £10.5 | £12 | £38 |
| Palm par l'escarelle , Grenache, Syrah, Cinsault, France, 12.5% | — | — | £41 |
| Felicette , Grenache, IGP Pays d'Oc, France, 12.5% | £9 | £11 | £34 |

RED

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Monte Velho Tinto , Field Blend, Portugal, 13.5% | £9 | £11 | £32 |
| Los Espinos Reserva , Merlot, Chile, 13% | £9.5 | £12 | £35 |
| Acid Crab , Negroamaro, Italy, 13% | £10.2 | £12.7 | £37 |
| Sainte Cecile , Côtes du Rhône, Grenache, Syrah, Mourvedre, France, 14% | — | — | £37.5 |
| Montesable , Pinot Noir, France, 12.5% | £10.5 | £13 | £38 |
| Kleine Zalze , Cabernet Sauvignon, South Africa, 14.5% | — | — | £39 |
| Felino , Malbec, Argentina, 14.5% | £11.5 | £14 | £41 |
| Chanzy Bourgogne , Pinot Noir, France, 13.5% | — | — | £65 |