BACKSTAGE CAFE & BAR

LUNCH 12pm–2.30pm
DINNER 4.30pm–7.30pm
Takeaway lunch available
Open till late

OVER THE COUNTER DEALS
Coffee & Pastry | £6.65
Open Sandwich & Soup | £10

PRE-SHOW & MATINEE

Two courses for £28
Three courses for £34

STARTERS

Soup of the Day (V, GFO)
Meatballs Marinara (GF)
Lemon & Pepper Salted Squid, citrus mayo (GF)
Crispy Gnocchi, whipped goat's cheese, peperonata (GF, V)
Courgette Fritters, herb aoili (Ve, GF)



MAINS

Beef Smashed Burger, American cheese, mixed pickles, served with fries or salad (GFO)
Pumpkin Thoran Curry, black daal, rosti-style bhaji (GF, Ve)
Hake, marinated vegetables, roasted red pepper sauce, samphire (GF)
Pan-seared Chicken Thigh, garlic mash, wilted spring onion, sauteed greens, lemon caper sauce (GF)
Artichoke Orzo, pine nuts, leeks, artichoke, garlic, vegan parmesan, lemon (Ve, GF)
Roasted Porchetta, crackling, almond salsa verde, garlic & rosemary potatoes, sherry jus (GF) | +£3

SIDES

Skin-On Fries (Ve, GF) | £5
Rocket Salad, red chard, pomegranate seeds, za'atar (Ve, GF) | £5
Cheesy Garlic Bread (V) | £5

DESSERTS

Crème Brûlée (V)
Chocolate Mousse, biscuit crumb & fruit of the forest coulis (Ve, GF)
Hackney Gelato, sorbet flavours (Ve), vanilla (V) or pistachio (Ve)
Affogato (V)
Add a shot of Saliza Amaretto | +£3
Sticky Toffee Pudding, butterscotch sauce, whipped cream (V)
Tiramisu (V, GF)

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