

HOUSE

RESTAURANT & BAR

APERITIF

Glass of Nyetimber Classic Cuvée, West Sussex	£12.00
Snake's Bite - Wolf's Nose gin, Crème de Mure, apple juice (£1 will support the NT as a registered charity)	£9.50
Seedlip Spice 94, Fever-Tree tonic (non-alcoholic)	£6.50

STARTERS

Mushroom soup, truffled cashew cream	£7.50
Portland crab dumpling, bisque	£12.00
Turkey ham, quails egg, cranberry sauce	£8.50
Vegan blue cheese, pecans, celery salad	£7.50
Smoked chalk stream trout, soybeans, horseradish buttermilk, wild rice	£10.00
Cured mackerel, potato purée, pickled cucumber, beets	£7.50
Goats' cheese brulée, cucumber chutney, stout & seaweed bread	£9.50

MAIN COURSES

Crumbed bream, sardine ketchup, turnips, cider onions	£18.50
Rump cap, marmite butter, gratin, ox crumble	£19.50
Cod, squash, romanesco broccoli & jus	£18.50
Vegan ravioli, cashew cheese, mushrooms	£16.50
Smoked Turbot, kohlrabi kraut, mussels, cider & clotted cream sauce	£28.50
Oxtail, celeriac & mustard purée	£18.50
Vegan potato gratin, Dukkah heritage carrots, chestnut cream	£16.50
Smoked & confit wild Mallard, parsley root, prunes	£22.00
Speltotto, truffled Cornish brie, grapes, watercress	£16.50

SIDES

Triple cooked chips	£3.50
Spinach & mushroom quinoa	£4.00
Dressed green salad	£3.00
Selection of artisan breads, House smoked butter	£3.50

Follow us on Instagram @house.restaurant and Twitter @NT_House

Food allergies or intolerances? Before ordering please speak to our staff about your requirements
Every purchase benefits the National Theatre. A discretionary gratuity of 12.5% will be added to your bill