

HOUSE

RESTAURANT & BAR

Aperitif

Glass of Nyetimber Classic Cuvée, West Sussex	£12.50
Hansard Martini Sour - Earl Grey infused gin, lemon juice, syrup, egg white	£12.00
Seedlip Spice 94, Fever-Tree tonic (non-alcoholic)	£5.50

STARTERS

Corn & cep chowder	£8.00
Portland crab dumpling, bisque	£12.00
Smoked duck breast, figs, red cabbage	£8.50
Miso roasted aubergine purée & skins, tzatziki & tapioca cubes	£8.50
Grilled prawns, Hispi cabbage, courgettes, peanut ice cream	£10.00
Lamb rib Kiev, anchovy butter, mushroom salad	£9.00
Burrata, squash, aubergine, granola, toast	£8.50

MAIN COURSES

Crumbed bream, sardine ketchup, turnips, cider onions	£19.00
Rump cap, marmite butter, gratin, ox crumble	£20.00
Cod, clams, mash, leek, tarragon	£19.00
Vegan spirulina cannelloni, smoked tomato ricotta, cashew sauce, seaweed crisp	£17.00
Scallops, crispy mussels, caviar, courgette, pork belly	£27.00
Lamb rump, goat's cheese polenta, stuffed padron pepper, pickled blackberries	£19.50
Jerusalem artichoke & cashew purée, leek & nori terrine, aioli	£17.00
Venison loin, courgette puree, game pasty, beets, bone marrow butter, crispy potato skins	£27.00
Wild mushroom polenta, chard, cheese crisp	£17.50

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