THE DEVILWEARS PRADA A NEW MUSICAL



Set Menu & Cocktails

EDITOR'S ELIXIR - DESIGNED FOR TWO

Skyy Vodka, Sarti, Grande Marnier, blood orange, Hibiscus.

18.00

RUNWAY ROAST

Courvoisier VSOP, Briottet Mure, Kahlua, oat milk, espresso, chocolate.

14.00

FLORALS FOR SPRING

Sarti, poppy, elderflower, lavender, honey, prosecco.

14.00

APEROL SPRITZ

Aperol, prosecco, London Essence Soda

14.00

2 COURSES 34.50 | 3 COURSES 39.50

Choose one dish per course

Starter

WAGYU BEEF DUMPLING Sriracha, kimchi and spring onion. (H)

SEVEN SPICED SEARED TUNA Truffle aioli, caviar and citrus ponzu.

SESAME SALAD Kohlrabi, crispy eddo & pink radish.

Main

Served with complimentary steamed jasmine rice.

CHINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber. (N)

WHITE MISO SALMON Pickled ginger and cucumber salad.

KING OYSTER CHINESE CURRY Crispy leek and pak choi.

MIRANDA RECOMMENDS - 10.00 UPGRADE

BEEF FILLET WITH MISO BUTTER UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS (G)

Sweet soy and roasted garlic.

750

TENDERSTEM BROCCOLI

Black sesame and truffle.

7.50

SPICY EGG NOODLES (H)

Pak choi, lily bulb and spring onion.

6.00

Dessert

YUZU LEMON DROP Passion fruit, shiso and almond. (N) (H)

ASIAN PEAR STICKY TOFFEE PUDDING Cinnamon, vanilla and poached pear. (6) (H)

✓ Spicy

✓ Vegetarian

✓ Vegan

→ Halal

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.