



THE MUSICAL THEATRE PARTY

WEEKDAY MENU

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📷 @SINGEASYWESTEND



THE MUSICAL THEATRE PARTY

FOR THE TABLE

CIABATTA BREAD

today's loaf & miso butter **V,S,D**

4.5

GORDAL OLIVES

cured green spiced spanish olives **VE,GF**

4.5

MIXED NUTS

roasted in maple syrup & togarashi **N,SE,VE**

4.5

PADRON PEPPERS

blistered green spanish padron peppers & smoked salt **VE,GF**

6

STARTERS

VEGAN CAESAR SALAD 8.5

vegan chicken, bacon, parmesan & caesar dressing served in a tortilla basket **VE,S**

FETA, WATERMELON & ROASTED PEPPER SALAD 9

spinach, red sorrel, pumpkin & sunflower seeds **V,VE*,D,GF**

VEGETABLE CAPONATA 9

aubergine, red pepper, mint, pine nuts & toasted almond flakes **VE,N,GF***

DUCKLESS VEGETABLE SPRING ROLLS 8.5

char-sui bbq sauce **VE,S,SE**

SPICED TUNA SANDO 12.5

sashimi grade tuna, sushi rice & mango salsa served in a crispy tempura battered nori shell **F,SE,S**

BURRATA 10.5

spiced beetroot puree, roasted golden & red beets and beet pearls, cucumber & herb oil **D,GF**

BUTTERMILK CHICKEN 9

coconut sriracha mayo **D**

BEEF CARPACCIO 14

seared thinly sliced fillet of beef, truffle parmesan dressing and balsamic pearls **D*,GF**

MAINS

VEGAN CAESAR SALAD 15

vegan chicken, bacon, parmesan & caesar dressing served in a tortilla basket **VE,S**

PLANT BURGER 18.5

beet burger patty, vegan cheese, lettuce, relish, vegan mayo, beetroot burger bun & fries **VE,S,GF***

BABY BACK PORK RIBS (HALF / WHOLE RACK) 17 / 30

glazed in a jack daniel's & star anise bbq sauce, fries & slaw **S,GF**

CORN-FED CHICKEN CAESAR SALAD 17.5

chicken, bacon, anchovies, parmesan & caesar dressing served in a tortilla basket **D,F**

FREE RANGE CORN-FED CHICKEN SUPREME 19.5

red hazelnut pesto, lentil & spinach salad with crushed new potatoes **N,D**

AGED ANGUS BEEF BURGER 17.5

brioche bun, melted monterey jack cheese, lettuce, sweet and sour gherkins, burger sauce & fries **D,S**

FISH PIE 18.5

poached scottish salmon, king prawn, smoked haddock & saffron white sauce, mash, panko breadcrumbs & vegetables **F,D,C,M**

HERBED RARE TUNA STEAK 24

sweet potato wedges, sushi rice, samphire & mango salsa **F,SE,S**

STEAKS



We work closely with our butcher HG Walter, one of London's most respected butchers. They consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days. We serve both Aberdeen Angus and Hereford beef that we and HG Walter believe to be the best quality available.

DRY AGED

FLAT IRON 120g 13.5
served with fries

RIBEYE 230g 33

FILLET 300g 50

Please note our steaks do not include side dishes.

SAUCES 2.5

PEPPERCORN SAUCE **V,D,GF**

CHIMICHURRI **VE,GF**

TARRAGON **V,D,GF**

BBQ **D**

SIDES

FRIES **VE** 3.5 | CREAMY MASH **V,D,GF** 5 | GARLIC CRUSHED NEW POTATOES **VE,GF** 4.5

SEASONAL VEGETABLES **VE,GF** 4.5 | MIXED SALAD **VE,GF** 3.5



V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY

S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | * - OPTION AVAILABLE ON REQUEST

For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items. All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code above. For severe allergens please make our party planners aware ahead of your booking with us.