



THE MUSICAL THEATRE PARTY

WEEKEND MENU

WWW.SINGEASY.BAR · 0207 889 1966
47 WHITCOMB ST, LONDON, WC2H 7DH
📷 @SINGEASYWESTEND



THE MUSICAL THEATRE PARTY

2 COURSE MENU

FOR THE TABLE

GIABATTA 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

DUCKLESS VEGETABLE SPRING ROLLS 8.5

char-sui bbq sauce VE,S,SE

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*

BURRATA 10.5

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

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

FREE RANGE CORN-FED CHICKEN SUPREME 19.5

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

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

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

Entertainment fee: Please note for 7.30pm dinner bookings a non-discretionary entertainment fee of £5 per person will be added to your final bill. This is so we can continue to support our musicians and music programme.

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 Kafooodle QR code above. For severe allergens please make our party planners aware ahead of your booking with us.