



THE MUSICAL THEATRE PARTY

GROUP DINING
MENU

WWW.SINGEASY.BAR · 0207 846 9446
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📷 @SINGEASYWESTEND



THE MUSICAL THEATRE PARTY

2 COURSES FOR 40

SERVED WITH A COMPLIMENTARY GLASS OF ITALIAN PINK SPARKLING WINE

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

BURRATA D / BURRELLA® VE

served with spiced beetroot puree and roasted golden beetroot and cucumber GF

VEGETABLE CAPONATA

topped with pine nuts and flaked almonds VE,N,GF

DUCKLESS VEGETABLE SPRING ROLLS

char-sui bbq sauce VE,S,SE

FETA, WATERMELON & ROASTED PEPPER SALAD

spinach and red sorrel topped with pumpkin and sunflower seeds V,VE*,D,GF

CHICKEN GOUJONS

coconut sriracha mayo D

MAINS

VEGAN CAESAR SALAD

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

VEGAN BURGER

served with vegan cheese and beetroot bun served with fries VE

HERBED RARE TUNA STEAK

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

AGED ANGUS BEEF BURGER

served with monterey jack cheese and fries D,S

HALF RACK OF RIBS

glazed in a jack daniel's & star anise bbq sauce, fries & house salad S

CHICKEN SUPREME

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

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 BEEF RIBEYE 230G (10 SUPPLEMENT)

served with fries and salad

SAUCES 2.5
PEPPERCORN SAUCE V,D,GF
CHIMICHURRI VE,GF
TARRAGON V,D,GF

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

2 courses for 40 includes one starter and one main from the above menu.
items for the table and sides are at an additional cost as listed.



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.