



**OSTERIA**

**BE  
ITALIAN**

**Pre-Theatre**

# PRE-THEATRE MENU

## APERITIVI

- Mushroom and cannellini bean soup, truffle oil (VE)
- Burrata Pugliese, peas, confit leeks, parsley (V)
- Pan-seared scallops, Romesco sauce and nduja, crispy prosciutto crudo £6.50 supplement
- Fennel and gin cured Chalk stream trout, celeriac, pickled radish, dill
- Beef carpaccio, caperberries, Parmesan ice cream, sourdough crisp £6.50 supplement
- Charentais melon, roasted peach, Parma ham

## PASTA

- Piedmontese risotto, chestnuts, crispy sage (VEO) sml/lrg
- Paccheri pasta, smoked tomato pesto, toasted pumpkin seeds (VE) sml/lrg
- Seafood tagliolini, plum tomatoes, garlic butter, sea herbs £9.00 supplement lrg
- Ossobuco tortellini, tomato basil ragu, marsala sauce, hazelnuts sml/lrg

## SECONDI

- Pan fried coley, shaved fennel, coco bean and clam stew
- Beef tagliata, potato terrine, piquillo pepper puree £9.00 supplement
- Seared chicken breast, sweetcorn, burnt leek, toasted hazelnuts
- Braised beef Parmigiana, roasted aubergine, mozzarella, Cavolo Nero

## CONTORNI

- Charred baby gem, Parmesan £5.00 (VE)
- Honey and thyme roasted carrots £5.75 (VE)
- Confit garlic potato puree £5.25 (VE)
- Zucchini fries, tomato sauce £5.50 (VE)

## DOLCI

- Osteria's Tiramisu (V)
- Baba Napoletano, limoncello cream (VEO)
- White chocolate bomb (V) £5.00 supplement
- Raspberry and pistachio tart (V)
- Selection of homemade ice-cream and sorbets (VEO)
- Italian cheese selection, pane carasau £4.50 supplement

1 COURSE 19.00 | 2 COURSES 25.00 | 3 COURSES 29.50

V = Vegetarian | VE = Vegan | VEO = Vegan option

sml/lrg = available as a starter or main course portion

Foods described within this menu may contain nuts and other allergens.  
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.  
A discretionary 12.5% service charge will be added to the final bill.