## https://www.privatediningrooms.co.uk/restaura nt/bfi-bar-Righen/& KITCHEN

# PRE-THEATRE MENU

2 COURSES £18 3 COURSES £22

### TO START

Baked aubergine & parmesan gratin (v)
Chicken liver parfait, red onion marmalade, toast
In-house pickled herrings, apple & celeriac salad

#### MAINS

Sea bass with bok choy, mussels & bouillabaisse broth Butternut squash tortellini, ricotta & spinach cream, herb salad (v) Braised shin of beef, creamed leeks, buttered mashed potato

#### TO FINISH

Chocolate and coffee tiramisu, coffee sauce
Winter berry panna cotta
White chocolate tart, cocoa mascarpone