

Theatre Menu 17.95

4pm to 6pm Monday to Friday
Every great show deserves a delicious start!

Enjoy our freshly baked homemade focaccia, then...

choose one dish from each section

Tapas One

Choose one from...

Champiñones con Manchego (v)
Creamy baked mushrooms topped with a manchego crumb So2, Milk, Gluten (Wheat)

Chorizo y Patatas
Caramelised chorizo & potato So2
Make me Plant-Based!

Croquetas de Pescado
Salmon & smoked haddock croquettes
Fish, Milk, Egg, Gluten (Wheat)

Mejillones a la Marinera
Mussels cooked in a creamy white wine sauce Mollusc, So2, Milk

Croquetas de Jamón
Jamón & cheese croquette Milk, Egg, Gluten (Wheat)

Tortilla (v)
An individual omelette Egg

Albondigas
Beef & pork meatballs cooked in a smokey chorizo & tomato stew
Gluten (Wheat), Egg, So2, Celery, Mustard
Make me Plant-Based!

Patatas Bravas (vgo)
Triple cooked sagitta potatoes with our classic spicy tomato sauce & alioli Egg, So2, Celery

Tapas Two

Choose one from...

Brocheta de Pollo y Calabacín
Soanes grain-fed chicken & courgette kebabs marinated in yoghurt, herbs & Ambiente spices Milk, So2

Gambas Tempura
Tiger prawns deep fried in lightly spiced tempura batter & served with alioli
Egg, Celery, Milk, Gluten (Wheat), So2, Crustacean

Calamares
Calamares rings deep fried in our own buttermilk batter & served with alioli
Egg, Celery, Milk, Gluten (Wheat), So2, Mollusc

Judías Verdes (vg)
Pan-fried green beans served with sun-dried tomato & pine nuts So2, Kernel

Zanahorias Asadas (vg)
Grilled carrots with chilli cumin yoghurt
Soy

Queso de Cabra (v)
Lightly battered goats cheese, drizzled with honey & served with braised fennel & beetroot crisps Milk, Egg

Chorizo y Garbanzos
A rich chorizo, chickpea & spinach stew
Gluten (Wheat)

Empanadas de Carne
Empanadas filled with slow braised beef with Ancho chilli & pineapple
Gluten (Wheat), So2, Celery

Tapas Three

Choose one from...

Bistec con Escabeche
Chargilled Hanger steak served with sweet & sour escabeche vegetables & spiced corn salsa Milk, So2, Soy

Pulpo a la Gallega
Slices of octopus served in the traditional way on a bed of confit potatoes, drizzled with olive oil & sprinkled with pimenton
Crustacean

Col Hispi Asada (vg)
Charcoal roast hispi cabbage with fermented chilli butter & cashew nut purée Soy, Nut (Cashew), So2

Gambas Pil Pil
Sizzling, charcoal-cooked prawns in garlic & chilli infused olive oil Crustacean

Paella de Pescado
An individual mixed seafood paella
Mollusc, Fish, Crustacean, So2, Celery

Empanadas de Frijoles (vg)
Empanadas filled with slow braised blackbeans, Ancho chilli & pineapple
Gluten (Wheat), So2, Celery

Queso Feta al Horno (v)
Baked chilli & honey feta served with a sun-dried tomato, rocket & hazelnut salad
Milk, Nut (Hazelnut), So2

Sauces 1.50 each

Alioli (v)
Garlic & lemon alioli Egg, So2

Vegan Alioli (vg)
Vegan garlic & lemon alioli Soy, So2, Mustard

Mojo Verde (v)
A vibrant, fresh green herb sauce So2, Gluten (Wheat)

Chipotle Ketchup (v)
Ambiente's mildly spicy house ketchup So2, Celery

v suitable for vegetarians
vg suitable for vegans
vgo can be adapted for vegans



SERVICE CHARGE

An optional service charge will be added to your bill. If you feel that the service wasn't up to our usual standard, or if you'd rather give a different amount than the one we've suggested, just ask.

ALLERGENS

Due to the environment of both our kitchen & suppliers, trace elements of Fish, Mollusc, Crustacean, Egg, Milk, Celery, Mustard, Sulphites, Soy, Gluten, Tree Nut, Ground Nut, Sesame may be present within food items. If you require further assistance, please speak to a member of staff for more detailed information about our food & allergens.

Our Theatre menu is available Monday to Friday from 4pm until 6pm. Excludes Bank Holidays