



ESWAN

As the seasons change, Artistic Director at Shakespeare's Globe,
Emma Rice, invites you to join the Summer of Love:

*'Love is at the centre of our human experience. It provides us with the best of times
and the worst of times and reminds us that we are alive, connected and part of something
greater than ourselves. A little like theatre if all goes well.'*

Daniel Kramer directs *Romeo and Juliet* in a vibrant, volatile production,
while Jessica Swale's joyful play about unlikely heroine *Nell Gwynn* will return to the Globe.
Expect hijinks and bittersweet hilarity from Artistic Director Emma Rice's production
of *Twelfth Night* and more laughter with Kneehigh's *Tristan & Yseult*, blending comedy and live music.

Associate Director Matthew Dunster takes on Shakespeare's classic
Much Ado About Nothing and Nancy Meckler's production of *King Lear*
will explore the notion of familial love. Finally, Tristan Bernays' bold new
ancient history play will tell the story of queen, warrior and rebel *Boudica*.



THEATRE MENU

Pear Bellini 7.50

Butternut squash soup, pumpkin seeds, crispy sage (v)

Chenin Blanc, William Robertson '16 - Western Cape, South Africa 5.00

Heritage beetroot, marinated goat's cheese, candied hazelnuts, bitter leaves (v)

Sauvignon Blanc, Shy Albatross '16 - Marlborough, New Zealand 5.80

Smoked ham & chicken terrine, plum & red onion chutney, leaf salad

Chiroubles, 'La Scandaleuse' Bernard Metrat '14 - Beaujolais, France 7.00

Tart of Jerusalem artichokes, purée, girolle mushrooms, Tunworth cheese mousse (v)

Semillion-Sauvignon, See Saw '14 - Orange, Australia 5.00

Roast darne of cod, grain mustard, winter vegetable stew, parsley dressing

Santenay Premier Cru, Les Gravieres, Domaine Roger Belland '13 - Burgundy, France 15.00

Slow cooked short rib of beef, braised carrots, creamed potatoes, pickled onions

Malbec, Dona Paula '15 - Mendoza, Argentina 5.50

Glazed pear, butter puff pastry, Burgundy wine reduction

Maculan Dindarello '15 100ml - Piedmont, Italy 9.50

Autumn berry Pavlova, raspberry marshmallow, mint syrup

English Sparkling Rosé, Chapel Down NV - Kent, England 9.00

Brown sugar tart, crème fraîche, rhubarb jam

Tokaji, Cuvee Sauska '13 100ml - Hungary 10.50

THREE COURSES 24.50

Green leaf salad, shallot dressing

Chantenay carrots, wild thyme

Herbed new potatoes

SIDES 3.80

All glasses are 125ml, unless stated otherwise.

A discretionary 12.5% service charge will be added to your bill.

