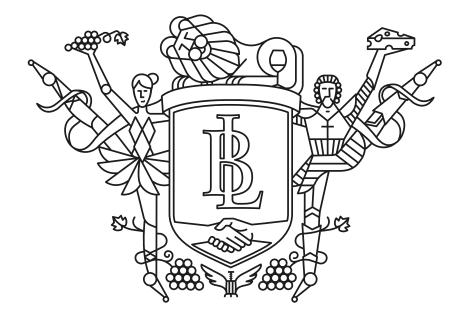
THE AMICABLE SOCIETY OF

LAZYBALLERINAS



We're proud that our crest symbolises key elements of our history as well as our purpose. The ballerina and the knight who feature on either side of the emblem each have a story to tell. The knight represents the longevity of our beautiful building dating back to the times of the Templar Knights. And, also linked to the building itself is the symbolism of a handshake found at the bottom of our crest which mirrors stunning architectural elements that feature throughout Temple Court. Not only does this mirror the stunning architectural elements that feature throughout Temple Court, but it also pays tribute to the original Amicable Society that was housed in this very building.

They played it safe and introduced life insurance in the UK... our society is a little more rebellious! The ballerina does not only reference our name, but also the namesake of the wine trellises used in the McLaren Vale wine region of South Australia - Lazy Ballerina. Each holding one of the two key serves from our delicious duo, cheese and wine, they, like you, are in for a good time.



P R E - T H E A T R E

WHILE YOU WAIT

		125ml	75cl
Lanson Black Label Brut NV Lanson Le Rose Brut Champagne NV		13.5 15.5	79 92
Taro Chips (232kcal) roasted artichoke dip			5
Chilli & Garlic Kalamata Olives (187kcal)			5
Artisan Bread Basket (545kcal)			5
Smoked Almonds (484kcal)			5
Padron Peppers (33kcal)			5
Beetroot Hummus (588kcal) crudities, pitta bread			5
FORTIFIED WINE & PORT 'Don' Fino NV Sandeman Jerez, Andalucía, Spain	75ml 4.6	175ml 7.5	bottle 30
Sauternes 2018 Château Laville, Bordeaux, France	8	12.8	38
'Royal Ambrosante' Pedro Ximénez NV Sandeman Jerez, Andalucía, Spain	8.8	14	56
Dry White Port NV Ferreira, Douro, Portugal	4.3	7.2	43
Late Bottled Vintage Port 2016 Ferreira, Douro, Portugal	6	10	60
10-yeay-Old Tawny Port NV Sandeman, Douro, Spain	6.5	11	65
COFFEE			
Espresso			3.5
Double Espresso			4.5
Americano			4.5
Flat White Cappuccino Latte			5.0

Enjoy our menu with a glass of our Wine of the Week

Two courses	20
Three courses	3:

THE BEGINNING

Soup Of The Day (412kcal)

Heritage Tomato & Burrata Bruschetta (367kcal)

Summer Truffle & Mushroom Arancini (679kcal) sun dried tomato dip

THE MIDDLE

Chicken, Pear & Pickled Fennel Salad (466kcal) wild rocket, pomegranate, honey & mustard dressing, walnuts	
Pappardelle alla Norma (484kcal)	
Pan Fried Sea Bass (1112kcal) puy lentil, grilled fennel, kalamata olive, sauce vierge	
THEEND	
White Chocolate, Raspberry & Pistachio Brownie (339kcal)	
Mango & Passionfruit Cheesecake (673kcal)	
Apple & Rhubarb Crumble (351kcal) vegan ice cream	

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.