



20th – 25th October 2025

Carafes (375ml)

Vignerons Ardéchois, Fonvene, Blanc, France 16
Vignerons Ardéchois, Fonvene, Rouge, France 16

Set Lunch & Pre-Theatre Menu

Available Monday-Saturday 12-3pm / Monday-Friday 5-6.30pm

For the table

Homemade rosemary and thyme focaccia

Starters

Bruschetta with burrata, ratatouille and basil (v)

Fennel velouté with smoked ham hock, croutons and chives

A plate of smoked salmon with melba toast, cornichons and capers (gf)

Main Courses

Roast mullet with parsley sauce, leek fondue, crisp cavolo nero and dill oil

Crisp pork schnitzel holstein with creamed potato, buttered cabbage and red wine jus

Soft polenta with wild mushrooms, pangrattato, tarragon cream and Parmesan (v) (gf)

Side Dishes

Skin-on fries with aioli 7

Rocket, lemon and Parmesan salad 6

New potatoes with green sauce and Felsina olive oil 7

Desserts

Rum and raisin baked Alaska

Treacle tart with clotted cream (n)

Cheese of the week with quince jelly, muscat grapes and crackers

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free



£23.5 for 2 courses, £27.5 for 3 courses

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