



10th November – 15th November 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

Ham hock croquettes with piccalilli and mustard mayo

Roasted cauliflower soup with curry oil and onion bhaji (v)

Smoked mackerel rillettes with celeriac remoulade, apple purée and crostini

Main Courses

Roast pollock with butter bean and nduja fricassee, kale and lemon oil (gf)

Wild mushroom and barley risotto with crispy leeks and chive crème fraîche (v)

Slow cooked pork shoulder with potato gratin, Savoy cabbage and Aspalls sauce (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

Roasted fig, yoghurt and honey pannacotta (gf)

Apple and blackberry crumble with cinnamon crème anglaise

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

£23.5 for 2 courses, £27.5 for 3 courses

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