



19th January – 25th January 2026

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 5-6pm

For the table

Homemade rosemary and thyme focaccia

Starters

Goats cheese arancini with carrot and coriander sauce (v)

Potato and onion soup with white miso, chives and pickles (v)

Main Courses

Aged beef burger with brioche bun, Gruyere cheese and skin-on fries

Tagliatelle of Cromer crab with lobster bisque, crispy cod cheek and pangrattato

Suffolk sausages with creamed potato, buttered hispi cabbage and peppercorn sauce

Side Dishes

Skin-on fries with aioli 7

Green beans with garlic and Parmesan 6.5

New potatoes with green sauce and Felsina olive oil 7

Desserts

Banana soufflé with cocoa nib ice cream (gf)

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

£25 for 2 courses, £29.5 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