



9th February – 15th February 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

Jerusalem artichoke soup with pickled apple and 'nduja crumb

Mushroom and truffle arancini with black garlic and parmesan crisp (v)

Main Courses

Hand-rolled tagliatelle with pea velouté, braised fennel and mint

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

Roast pollock with baby new potatoes, saffron velouté, mussels and samphire (gf)

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

Raspberry soufflé with vanilla 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