



30th March – 5th April 2026

Carafes (375ml)

Vignerons Ardéchois, Fonvene, Blanc, France 16.5

Vignerons Ardéchois, Fonvene, Rouge, France 16.5

Set Lunch & Pre-Theatre Menu

Available Monday-Saturday 12-3pm / Monday-Friday 5-6pm

For the table

Homemade rosemary and thyme focaccia

Starters

Crisp cod fishcake with tartare sauce and fried hen's egg

Spiced carrot soup with mustard foam, chives and crisps (v)

Main Courses

Wild garlic risotto with peas, wild mushrooms and pangrattato (v)

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

Porchetta with buttered cavolo nero, cherry tomatoes, black garlic and salsa verde

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

Vanilla crème brûlée (gf)

Baron Bigod 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