



4th May – 9th May 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

White bean soup with croutons and leek hay (v)

Cured sirloin of beef with marinated tomatoes and salsa verde (gf)

Main Courses

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

Hand-rolled pappardelle of Tuscan pork ragu with pangrattato and chives

Wild garlic risotto with chestnut mushrooms, crispy shallots and aged parmesan (v)

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

Passion fruit baked Alaska

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