



11th May – 16th 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

Tuscan pork arancini with salsa verde, fennel and Aspall sauce

Pea and mint velouté with crispy pork belly and pickled shallots (va)

Main Courses

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

Hand-rolled pappardelle of braised beef with 'nduja, gremolata and pangrattato

Poached egg and asparagus salad with crispy potatoes, capers and sauce gribiche (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

Vanilla crème brûlée (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