



18th May – 23rd 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

Crisp stone bass fishcake with hen's fried egg and saffron aioli

Roasted tomato velouté with aged parmesan crostini and crispy basil (v)

Main Courses

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

Onion risotto with crispy red onions, shallot persillade and Parmesan (v)

Cured trout Caesar salad with marinated tomatoes, anchovies, croutons and parmesan

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

Dark chocolate and blackcurrant 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