



29th June – 4th July 2026

Carafes (375ml)

Vignerons Ardéchois, Fonvene, Rosé, France 16.5

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

Gazpacho Andaluz with smoked almonds and chives (v)(n)

Beef carpaccio with marinated tomatoes, pickled shimeji mushrooms and chimichurri (gf)

Main Courses

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

Hand-rolled pappardelle of 'nduja and fennel ragù with pangrattato and chives

Niçoise salad with hen's soft eggs, baby new potatoes, green beans and tomatoes (v)

Side Dishes

Skin-on fries 7

New potatoes with Café de Paris butter 7.5

Green beans with garlic and pangrattato 6.5

Desserts

Strawberry 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