



6th June – 11th 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

Pea and mint velouté with croutons and chives (v)

Crisp cod and salmon fishcake with white wine sauce, fennel and braised lettuce

Main Courses

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

Risotto with creamy burrata, broad beans, rainbow chard and lemon (v) (gf)

Crispy chicken Caesar salad with confit tomatoes, anchovies, croutons and aged parmesan

Side Dishes

Skin-on fries 7

New potatoes with Café de Paris butter 7.5

Green beans with garlic and pangrattato 6.5

Desserts

Cheese of the week with quince jelly, muscat grapes and crackers

Vanilla panna cotta with macerated strawberries and clotted cream ice-cream

£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