



24th August – 29th August 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

Courgette velouté with sourdough croutons, chives and crème fraîche (v)

Crisp porchetta with Norfolk tomatoes, pickled enoki mushrooms and chimichurri

Main Courses

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

Pappardelle with white wine velouté, garden peas, Kalamata olives, burrata and mint (v)

Confit tuna Niçoise salad with new potatoes, soft-boiled egg, green beans and anchovies

Side Dishes

Aspen fries 8.5

New potatoes with Café de Paris butter 7.5

Green beans with garlic and pangrattato 6.5

Desserts

Cherry panna cotta with brownie ice-cream (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