



14<sup>th</sup> September – 19<sup>th</sup> September 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

Roast celeriac and hazelnut soup with pickled apple and green oil (v)

Crisp cod fishcake with Kaffir lime velouté, compressed cucumber and chives

### Main Courses

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

Roast hispi cabbage with smoked butter beans and cider mustard jus (v)

Hand-rolled pappardelle with braised lamb shoulder ragù, taleggio, mint and pangrattato

### Side Dishes

Aspen fries 8.5

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 Basque cheesecake with summer fruits and crème anglaise

**£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