



5th October – 11th October 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

Beetroot velouté with pickled pear and crème fraîche (v)

Cured sea trout with horseradish Chantilly, capers and dill

Main Courses

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

Hand-rolled pappardelle of Suffolk beef ragù with aged Pecorino and chives

Roasted new potatoes with charred hispi cabbage, wild mushrooms and peppercorn sauce

Side Dishes

Skin-on fries 7

Garden salad 6

New potatoes with Café de Paris butter 7.5

Desserts

Rum and raisin 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