



Supper & Stay Menu

Autumn 2026

Supplement prices added where applicable

Focaccia **V** £5 | Marinated Nocellara olives **VG** £4

Starters

'Nduja Scotch egg, lemon mayo, fennel & apple slaw

Roasted squash velouté, curried pumpkin seeds, warm bread **V**

Crispy ham hock, piccalilli

Roasted squash, fresh figs, whipped vegan feta cheese **VG**

Smoked mackerel pâté, toasted sourdough, pickled cucumber

Camembert croquettes, tomato relish

To share

Baked Camembert

roasted figs, toasted pumpkin, warm sourdough (GF bread available)

Charcuterie board

salami, Serrano ham, coppa, Baron Bigod, goat's cheese, focaccia

Mains

Slow-braised beef bourguignon, streaky bacon, mushrooms, mashed potatoes

Pollock Kiev, kale, bean cassoulet

Mushroom & spinach pie **V** | Pie of the day

Fish & chips, curry sauce, mushy peas, nori chips

Braised hispi cabbage, spiced butter bean purée, maple-glazed root vegetables **VG**

Calf's liver, crispy bacon, creamy mashed potato, wilted greens, onion gravy

8oz Hereford rib-eye steak (*subject to availability*) £11.5

8oz bavette steak, Asian slaw, chips £5.5

Sides

Mashed potato £6 | Maple-glazed root vegetables £6 | Butter-roasted hispi cabbage £5

Fries / Chips £5 | Peppercorn sauce / Bordelaise sauce £3.5

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team



Supper & Stay Dessert Menu

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Bread & butter pudding, vanilla custard

Sticky toffee pudding, toffee sauce, ice cream

Apple & blackberry crumble, cinnamon ice cream VG

Malt panna cotta, caramelised hazelnut, dark chocolate soil

Chocolate & Biscoff tart, clotted cream £1.5

British cheese selection £4.5

After dinner cocktails

Espresso martini £10 | Flat white martini £11.5 | Irish coffee £7.9

Liqueur coffee

Tia Maria £7.9 | Baileys £9.6 | Disaronno £8 | Cointreau £7.9

Dessert wine

100ml | bottle

S240. Late Harvest Moscato d'Asti, "Palazzina" Piedmonte, Italy £7.75 £25

S241. Monbazillac, Domaine de Grange Neuve SW France £35

Port

S246. Graham's "Six Grapes" Port Douro, Portugal £7 £45

S252. Graham's 10 Y.O. Tawny Port Douro, Portugal. £55

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