



Supper & Stay Menu

Autumn 2026

Supplement prices added where applicable

Nocellara olives VG £5

House bread, whipped butter V £4.5

Halloumi bites, black garlic aioli V £6

Starters

Ham hock terrine, caramelised apple purée, pickled mustard, house bread

Roast autumn squash, Israeli couscous, gochujang, rocket, pomegranate VG

Pork Scotch egg, celeriac remoulade

Soup of the day, house bread VG

Burrata, golden beetroot, watercress, black onion £2.5

Moules marinière, house bread £1.5

Mains

Confit duck leg, Puy lentils, celeriac, orange, sesame dressing

Pan-fried sea bass, ratatouille, smoked mussels

Wild mushroom gnocchi, black garlic, hazelnuts VG

Chickpea & potato pie, mash, cavolo nero, gravy

Steak & ale pie, mash, cavolo nero, gravy

Beer-battered haddock, tartare, crushed peas, scraps, chips

Beef burger, bacon jam, smoked cheese, pickles, fries

Pork tomahawk, caramelised apple, tenderstem, celeriac, jus £4.5

8oz Hereford Farm rump steak, rosemary salted fries, Café de Paris £6

Sides all £6

Maple-roasted root vegetables VG

Rosemary fries V | Mac & cheese, crispy onion & chive V

Crispy potatoes, salsa verde VG

Tenderstem broccoli, hot honey, toasted almonds V

Dirty Posh fries / chips V £7.5

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 Pudding Menu

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Blackberry pavlova, lemon sorbet

Brownie, salted caramel ice cream, chocolate sauce

Poached pear, coconut rice pudding, vanilla ice cream VG

Lemon posset, sweet granola, raspberry sorbet

Sticky toffee pudding, butterscotch, vanilla ice cream

Affogato | Scoops of ice cream or sorbet

Dessert Wine | Port

room | Bottle

Graham's "Six Grapes" Port Douro, Portugal

£7 £44.5

Graham's 20 Y.O. Tawny Port Douro, Portugal

£85

Late Harvest Moscato d'Asti "Palazzina" Piedmonte, Italy

£8.3 £28.25

Monbazillac, Domaine de Grange Neuve France

£40.5

Sauternes, Château Villefranche Bordeaux, France

£34.5

Cocktails

Espresso rumtini £10 | Espresso martini £10

Tea | Coffee

Latte £3.9 | Americano £3.4 | Espresso £2.7

Flat white £3.9 | Macchiato £2.9 | Cappuccino £4 | Mocha £4

Decaf coffee & oat milk available on request

English Breakfast | Peppermint | Earl Grey | Green | Chamomile

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