SUPPER & STAY

AUTUMN 2026

Supplement prices added where applicable

Mixed olives VG 5
Padrón peppers, sriracha mayonnaise V 6.5
½ pint of prawns, garlic aioli 8
Homemade focaccia & sourdough, olive oil & balsamic vinegar V 5
Hash brown, mushroom parfait, black garlic V 8.5

STARTERS

Chicken liver parfait, apple & fig chutney, sourdough
Smoked haddock & Pommery mustard fishcake, hollandaise, spinach
Scotch egg, house piccalilli
Soup of the day, sourdough VG
Warm heritage beetroot, apple & onion salad VG 1.5
Octopus & chorizo salad, onion, cucumber, chilli & lime dressing 1.5

SHARERS

Smoked fish platter
mackerel pâté, salmon, halibut, smoked haddock croquette, horseradish cream
Meat sharing board
sliced salami, chorizo, honey-roasted ham, prosciutto, homemade bread & butter, chutney, pickles
Baked Camembert V
red onion marmalade, sourdough

MAINS

Braised beef cheek, dauphinoise, Chantenay carrots
Porchetta, bubble & squeak cake, winter greens
King prawn, mussel & clam linguine, tomato
Pie of the day, mash, greens
Beer-battered haddock, hand-cut chips, mushy peas, tartare sauce
Girolle, spinach & shallot potato gnocchi, cavolo nero pesto V
Chargrilled beef burger, crispy bacon, Cheddar cheese, burger sauce, gherkins, fries
Curry-roasted squash, parsnips & beets, cashew hummus, coconut yoghurt VG
8 oz Bavette steak | Hereford 10 oz Sirloin 10.5
both served with rocket & shallot salad, hand-cut chips
add peppercorn, béarnaise or garlic butter

SIDES

All 6
buttered new potatoes, parsley V | seasonal greens V | mixed salad VG
hand-cut chips VG | fries VG | honey-glazed Chantenay carrots, chive, crispy onions V | dauphinoise potato

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

DESSERTS

White chocolate & raspberry cheesecake, raspberry coulis, sorbet V

Orange crème brûlée, cinnamon shortbread V

Warm treacle tart, clotted cream ice cream V

Apple & pear crumble, custard or vanilla ice cream VGA

Ginger syrup steamed sponge, ginger ice cream V

Selection of ice creams & sorbets

Affogato

British cheeses* 6.5

Cheeses not included in the Sunday promotion
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