

Supper & Stay Menu
Autumn 2026
Supplement prices added where applicable

Mixed olives VG £4.5 | Sourdough, butter V £4.5

Starters
Wild mushroom & chicken terrine, sourdough toast, chutney
Baked figs & goat's cheese on toast V
Courgette & cumin fritter, pickled cucumber, harissa sauce VG
Leek & potato soup, sourdough VG
Wood pigeon salad, blackberry balsamic reduction £3.5
Beetroot-cured trout, horseradish crème fraîche £2.5

Sharer
Baked Camembert, honey, figs, onion chutney, sourdough toast V

Mains
Steak & ale pie, mash, greens & gravy
Beer-battered haddock, chips, mushy peas, tartare sauce
Beef burger, lettuce, tomato, fries, burger sauce
Fried chicken burger, guacamole, sriracha mayonnaise, fries
Smoked aubergine & lentil chilli, brown rice, guacamole VG
Creamy pumpkin penne, Parmesan, walnut & sage V
Confit duck leg, dauphinoise potatoes, roasted root vegetables & tarragon jus £7.5
Pan-fried cod, smoked bacon, girolles, spinach & lemon caper butter £4
8oz rump steak, roast tomato, fries, mushroom & garlic butter £8.5

Sides *all* £5
Garlic & thyme dauphinoise potatoes | Maple-glazed root vegetables | Chips | Fries
Chargrilled hispi cabbage, Caesar dressing

Desserts
Chocolate brownie, salted caramel ice cream, chocolate sauce V
Pear tarte Tatin, apple sorbet VG
Spiced apple cake & cinnamon cream V
Pecan pie & honey-roasted walnuts V
Blackberry fool, shortbread biscuit V
Sticky toffee pudding, vanilla ice cream, toffee sauce V
Selection of Saffron Dairy ice creams & sorbets
East Anglian cheeseboard £5.5

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