



SUPPER CLUB

AUTUMN - WINTER

AN EVENING OF SEASONAL DINING

SEASONAL | LOCAL | INDULGENT

Elegant comfort food, thoughtfully reimagined for memorable evenings

AVAILABLE 7PM -9PM | SUNDAY - THURSDAY



2 COURSES

£30

3 COURSES

£36

STARTERS

SMOKED CHEDDAR AND CHORIZO CROQUETTES

Served with chilli jam and dressed leaf

HAM HOCK BON BONS

Served with wholegrain sauce and apple compote

SMOKED HADDOCK FISH CAKES

Served with creamed leaks and poached egg

CHICKEN LIVER PARFAIT

Served with toasted brioche, crushed hazelnuts and cumberland sauce

BUTTERNUT SQUASH AND BLUE CHEESE FRITTERS

Served with classic waldorf salad (V)

CREAMY GARLIC MUSHROOM VOL AU VENTS

Served with crispy onions, truffle oil and balsamic glaze (V)

SLOW COOKED PORK BELLY BITES

Served with caramelised carrot puree and apple jelly (GF)

BUBBLE AND SQUEAK CAKE

Crispy black pudding topped with soft poached egg and chive hollandaise

KING PRAWNS +4

Chilli and garlic butter, lemon, parsley. on toasted sourdough (GF*)

MAINS

SLOW COOKED BEEF BRISKET

Creamy mashed potatoes, roast root vegetables, buttered kale (GF)

COFIT PORK BELLY

Celeriac and apple rosti, seasonal vegetables, cider jus (GF)

PAN SEARED BRITISH CALVES' LIVER

Sage mash, confit of shallots, blue cheese and bacon sauce (GF)

PAN FRIED SALMON

Crushed new potatoes, buttered fine beans, lemon and caper cream sauce (GF)

CUMBERLAND SWIRL

Mash, sticky onion gravy, crispy onions (GF)

PIE OF THE WEEK

served with seasonal vegetables

PAN ROASTED CHICKEN SUPREME

Dauphinoise potato, glazed carrots, kale, soubise sauce (GF)

BUTTERNUT SQUASH AND ORANGE RISOTTO

Toasted seeds, goat cheese crumb, crispy sage (V,GF)

KING PRAWN AND COCONUT CURRY

+4

Sticky rice, raita and onion bhaji

BRAISED SHANK OF AUTUMN ENGLISH LAMB +7

Savoy cabbage, glazed parsnips, potato rosti, mint jus (GF)

8OZ SIRLOIN STEAK +7

Triple- cooked chips, roasted tomato, flat mushroom and peppercorn sauce

DESSERTS

BLACK TREACLE TART

honeycomb, vanilla ice cream, poached pear

STICKY TOFFEE PUDDING

toffee sauce, clotted cream and toffee pieces

MILK CHOCOLATE POT

nutella and hazelnut bonbons, pistachio cream

YOUR CHOICE OF ICE CREAM

two scoops served in a brandy snap basket

BRITISH CHEESE SELECTION +4

artisan cheeses, biscuits, grapes and chutney

TONKA BEAN & VANILLA CREME BRULEE

Apple sorbet, biscotti, toasted hazelnuts

HOT PUDDING OF THE DAY

served with custard or ice cream

SIDES

£6 each or 2 for £10



TRIPLE COOKED CHIPS

Golden crisp & finished with sea salt (V)

FRENCH FRIES

With shaved parmesan & truffle oil (V)



SAUTÉED NEW POTATOES

Lightly seasoned & finished with butter and fresh herbs (V, VE)

GRUYERE DAUPHINOISE POTATOES

Layered potatoes in cream, garlic & melted gruyere



ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)

BEER BATTERED ONION RINGS

Fried in a light golden beer batter (V)



SAUTEED GREENS

With fennel infused Garlic butter (V, GF)

HOUSE SALAD

Light, fresh with a perfectly balanced dressing (V, GF)

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server.

Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.



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DESSERTS

GREEK YOGHURT PANNA COTTA

Raspberry meringue, winter fruit compot (GF)

BLACK TREACLE TART

honeycomb, vanilla ice cream,
poached pear

STICKY TOFFEE PUDDING

toffee sauce, clotted cream and toffee pieces

MILK CHOCOLATE POT

nutella and hazelnut bonbons, pistachio cream

YOUR CHOICE OF ICE CREAM

two or three scoops served in a brandy snap basket

HOT PUDDING OF THE DAY

served with custard or ice cream

BRITISH CHEESE SELECTION +4

artisan cheeses, biscuits, grapes and chutney

TONKA BEAN & VANILLA CREME BRULEE

Apple sorbet, biscotti, toasted hazelnuts

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