



MAIN MENU

SMALL PLATES

- BUCKWHEAT SOURDOUGH AND WHIPPED BUTTER (V) - 5
- MARINATED OLIVES (GF V VE) - 5
- CHICKEN LIVER PÂTÉ WITH BRIOCHE & SPICED PLUM CHUTNEY - 10
- STEAK TARTARE, RADICCHIO, ST EWES EGG YOLK & BEEF DRIPPING CRUMB - 14
- HACKNEY SECRET SMOKEHOUSE SALMON, CUCUMBER, SALAD CREAM & DILL - 13
- KASHMIRI LAMB CHOPS, CHUTNEYS & KATCHUMBER SALAD - 14
- BEER BATTERED PETERHEAD COD CHEEKS & TARTARE SAUCE - 12
- KING PRAWN COCKTAIL WITH BLOODY MARY INFUSED MARIE SAUCE - 12
- GRILLED GOATS CHEESE & BEETROOT WITH CANDIED WALNUTS (V) - 12

MAINS

- EAST COAST SKATE WING, NUT BROWN BUTTER, CAPERS & NEW POTATOES - 28
- BEER BATTERED COD LOIN, TRIPLE COOKED CHIPS, MINT PEA PURÉE & TARTARE SAUCE - 20
- SPICED SEA BASS WITH KING PRAWNS, LIME, CORIANDER & LENTIL CURRY & BASMATI RICE - 32
- BRITISH ISLE SEAFOOD LINGUINE - 20
- SWALEDALE LAMB RUMP, WILD GARLIC MASH, ROOTS & MINT CONDIMENT - 25
- THE STAY CHEESEBURGER - BRISKET & RIB CAP PATTY, SMOKED APPLEWOOD CHEDDAR, PICKLES & FRIES - 18

THE STAY GRILL

- HEREFORD CENTRE FILLET (10OZ) - 40
- HEREFORD PETIT FILLET (5OZ) - 20
- ABERDEEN ANGUS RIB EYE (10OZ) - 32
- SWALEDALE LAMB CUTLETS (4) - 28
- ESSEX FREE-RANGE CHICKEN (HALF) - 22

ALL STAY GRILL DISHES ARE SERVED WITH HOUSE SALAD
PLUS A CHOICE OF BONE MARROW & RED WINE SAUCE
OR BRANDY & PEPPERCORN SAUCE

SIDES

- PARMESAN CRISPY CRUSHED POTATOES (V) - 6
- TRIPLE COOKED HOUSE CHIPS (V, VE) - 5.5
- BRITISH SEASONAL GREEN VEGETABLES (V, VE) - 5.5
- FRENCH FRIES (V) - 5.5
- VIBRANT HOUSE SALAD BOWL (V, VE) - 7
- CREAMED SPINACH WITH GARLIC & PARMESAN (V) - 6

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT