



MAIN MENU

SMALL PLATES

- CARLINGFORD LOUGH OYSTERS - **3 FOR 9, 6 FOR 18**
- BUCKWHEAT SOURDOUGH AND WHIPPED BUTTER (V) - **5**
- MARINATED OLIVES (GF V VE) - **5**
- PADRON & ESPELETTE PEPPERS - **5**
- CHICKEN LIVER PÂTÉ SOURDOUGH CROÛTONS & CORNICHONS- **10**
- STEAK TARTARE, RADICCHIO, ST EWES EGG YOLK & BEEF DRIPPING CRUMB - **14**
- HACKNEY SECRET SMOKEHOUSE SALMON , CUCUMBER, SALAD CREAM & DILL - **13**
- SWALEDALE KASHMIRI LAMB CHOP & KACHUMBER SALAD - **14**
- BEER BATTERED PETERHEAD COD CHEEKS & TARTARE SAUCE - **12**
- STAY KING PRAWN COCKTAIL - **12**
- GRILLED GOATS CHEESE, BEETROOT & CANDIED WALNUT SALAD **12**
- TORBAY PRAWN 'PIL PIL', GARLIC & CHILI, CHARRED SOURDOUGH - **16**

MAINS

- SPICED SEA BASS WITH KING PRAWNS, LIME, CORIANDER & LENTIL CURRY & BASMATI RICE - **32**
- BRITISH ISLE SEAFOOD LINGUINE - **20**
- SWALEDALE LAMB RUMP, WILD GARLIC, BROAD BEANS, ASPARAGUS, POTATO GRATIN - **30**
- BEER BATTERED PETERHEAD COD, MINTED PEA PUREE, TRIPLE COOKED CHIPS & TARTARE SAUCE- **20**
- THE STAY CHEESEBURGER - BRISKET & RIB CAP PATTY, SMOKED APPLEWOOD CHEDDAR, PICKLES & FRIES -**18**

UNDER THE 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**

MARKET FISH

PLEASE ASK YOUR SERVER FOR TODAY'S DAYBOAT FISH

SERVED WITH PROVENÇALE TOMATO, GREEN BEAN & SHALLOT SALAD
PLUS A CHOICE OF BONE MARROW | RED WINE SAUCE | LANGOUSTINE PEPPERCORN SAUCE
OR BROWN BUTTER, LEMON & CAPER, 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**
- SEASONAL MARKET LEAVES & HOUSE VINAIGRETTE (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