



STAY SET MENU

LUNCH - WEDNESDAY TO SATURDAY

20 FOR 2 COURSES | 25 FOR 3 COURSES

DINNER - WEDNESDAY TO THURSDAY

25 FOR 2 COURSES | 30 FOR 3 COURSES

NIBBLES

SOURDOUGH BREAD AND WHIPPED BUTTER - 5

MARINATED OLIVES - 5

PADRON AND ESPELETTE PEPPERS - 5

SMALL PLATES

CHICKEN LIVER PATE WITH SOURDOUGH, CROUTON AND CHUTNEY

BEER BATTERED PETERHEAD COD CHEEKS & TARTARE SAUCE

STAY KING PRAWN COCKTAIL

GRILLED GOATS CHEESE & BEETROOT WITH CANDIED WALNUTS

MAINS

PEPPERED STEAK, FRENCH FRIES & GREEN SALAD

BEER BATTERED COD LOIN, TRIPLE COOKED CHIPS, MINT PEA PURÉE & TARTARE SAUCE

GREAT GARNETTS PORK CHOP, BROWN GARLIC BUTTER, NEW SEASON ONION & SAUTE POTATOES

SEAFOOD LINGUINE

BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY

STAY CHEESEBURGER WITH SMOKED APPLEWOOD, PICKLES & FRENCH FRIES

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



DESSERTS AVAILABLE ON REQUEST

**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**