

STAY SUNDAY MENU

SOURDOUGH BAGUETTE - 5

OLIVES - 5

SMALL PLATES

CHICKEN LIVER PATE, SPICED PLUM CHUTNEY, DRESSED LEAVES, SOURDOUGH - 10

CHEFS JAMBON PERSILLÉ, CORNICHONS, MUSTARD, SOURDOUGH - 10

BRITISH NATIVE WHITEBAIT & TARTARE SAUCE- 8

SCOTTISH SCAMPI & LOBSTER MAYONNAISE - 10

ATLANTIC & KING PRAWN COCKTAIL - 12

STEAK TARTARE PROPERLY GARNISHED- 12

SMOKED SCOTTISH SALMON DILL & MUSTARD MAYONNAISE , LEMON, RYE BREAD-12

GRILLED GOATS CHEESE, BEETROOT & CANDIED WALNUT SALAD -10

THE STAY SUNDAY ROAST

32 DAY DRY-AGED DEXTER SIRLOIN, WATERCRESS YORKSHIRE & HORSERADISH CREAM - 26

SMOKED TAMWORTH PORK BELLY & APPLE SAUCE - 24

**ALL STAY ROASTS COME WITH GUINNESS YORKSHIRE PUDDING, CRISPY ROAST POTATOES,
TREACLE ROASTED CARROTS & PARSNIPS, CHARRED SAVOY CABBAGE & RICH BONE MARROW GRAVY**

MAIN COURSES

WILD BRITISH SKATE, BROWN BUTTER & CAPERS, PARMENTIER POTATO - 28

DOVER SOLE A LA MEUNIERE, JERSEY ROYALS - 38

BRITISH VEAL CHOPS, PURPLE BROCCOLI, BUTTER BEANS & ANCHOVY - 26

SLOW ROASTED AYLESBURY DUCK LEG, GREEN OLIVE, 5 SPICE ORANGE SAUCE & PARMENTIER POTATO - 24

SUNDAY SIDES

EXTRA ROAST POTATOES/EXTRA SEASONAL VEGETABLES - 5

MONTGOMERY CHEDDAR BROCCOLI & CAULIFLOWER GRATIN -7

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY AND WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT