

STAY

BAR & RESTAURANT

NIBBLES

SCOTTS SOURDOUGH BREAD,
WHIPPED BUTTER & TAPENADE
5

MARINATED OLIVES (GF V VE)
5

COLCHESTER OYSTERS,
SHALLOT DRESSING, CONDIMENTS
3 FOR 9, 6 FOR 18

SMALL PLATES

CRISPY PIG CHEEK, DANDELION RADISH & MUSTARD
11

DUCK LIVER PATE, DATE CHUTNEY, SOURDOUGH TOAST
10

SCALLOPS, SAMPHIRE, LOBSTER BISQUE
14

CLASSIC ATLANTIC PRAWN COCKTAIL, LEMON & RYE BREAD
12

SALMON GRAVLAX, CELERIAC & POMMERY MUSTARD
REMOULADE, SOURDOUGH BREAD
14

GRILLED GOATS CHEESE, BEETROOT & CANDIED WALNUT SALAD
10

SUNDAY ROASTS

32 DAY DRY-AGED DEXTER SIRLOIN, HISPI CABBAGE & HORSERADISH SAUCE
26

GREAT GARNETTS PORK LEG, GREENS, APPLE SAUCE & CRACKLING
24

ROAST POULET FERMIER BLACK LEG CHICKEN, SPROUT TOPS & CHESTNUTS
24

SLOW ROASTED LEG OF ESSEX LAMB, GREENS & MINT SAUCE
26

CAULIFLOWER STEAK & ONION GRAVY
18

**ALL STAY ROASTS COME WITH YORKSHIRE PUDDING, CRISPY ROAST POTATOES,, BEETROOT &
TREACLE ROASTED ROOTS, & RICH BONE MARROW GRAVY**

LARGE PLATES

WILD ESSEX BASS, SMOKED BACON, CELERIAC & MUSSEL MARINIERE
35

CONFIT DUCK, GIROLLES, GRIOTTINE CHERRIES & SAUTE POTATOES
35

MOULE FRITES & AÏOLI
19

LARGE CAULIFLOWER CHEESE
7



**A DISCRETIONARY
SERVICE CHARGE OF
12.5% WILL BE ADDED**

**PLEASE INFORM YOUR
SERVER IF YOU HAVE
A FOOD ALLERGY**