FOR THE TABLE

BREAD BOARD, BUTTER, TAPENADE - 5

OYSTERS - 3 EACH

OLIVES - 4

PICKLED HERRING, RYE BREAD - 5

SNACKS

OLD SPOT SCOTCH EGG, PICKLED WALNUT KETCHUP - 7

SCOTTISH SCAMPI, LOBSTER MAYONNAISE - 8

PORK SCRATCHINGS, IPA MUSTARD - 5

SMALL PLATES

WHIPPED GOATS CHEESE, CARAMELISED WALNUTS, FIG, HONEY, CROSTINI - 9 (N)

CHICKEN LIVER PÂTÉ FIG & PEACH CHUTNEY COUNTRY BREAD - 10 (N)

PASTRAMI CURED SALMON CUCUMBER, CRÈME FRAÎCHE, RYE BREAD - **12**

BBQ TAMWORTH PORK RIB, CELERIAC REMOULADE - 10

CLASSIC ATLANTIC PRAWN COCKTAIL - 12

SCALLOPS, SAMPHIRE & GARLIC - 14

SOUP OF THE DAY - 9

STAY MAIN MENU

STAY CLASSICS

BEER BATTERED PETERHEAD COD, TRIPLE COOKED CHIPS, MUSHY PEAS & TARTAR SAUCE - 22

CONFIT LAMB SHOULDER SHEPHERD'S PIE, BUTTERED GREENS - **20**

HEREFORD BEEF & BARLEY STEW - 18

BOILED TAMWORTH BACON, PEASE PUDDING, HISPI CABBAGE - 18

A LA CARTE

SKATE WING, BROWN BUTTER, CAPERS, NEW POTATOES - **30**

ROAST CREEDY CARVER DUCK 'A LA ORANGE', CONFIT POTATOES, GREEN BEANS - 25

WOODLAND MUSHROOM, SPINACH & MONTGOMERY CHEDDAR COBBLER - 18

FREE RANGE CHICKEN CHASSEUR, CREAMED MASH - 18

SIDES

FRENCH FRIES - 4

TRIPLE COOKED CHIPS - 4

CONFIT POTATO - 5

CREAMED MASH - 5

BUTTERED GREENS - 4

CREAMED SPINACH - 6

STAY GRILL

8 OZ HEREFORD RUMP STEAK - 25

10 OZ HEREFORD FLAT IRON - 25*

8 OZ HEREFORD RIBEYE - 30

8 OZ HEREFORD FILLET - 39

LAMB CHOP - 28*

PORK CHOP - 20*

CAULIFLOWER CHOP - 12

INCLUDES A CHOICE OF SAUCES:

PEPPERCORN, BEARNAISE BROWN BUTTER JUS , GREEN SAUCE MARROW BONE GRAVY

RED ONION,
ROCKET & PARSLEY SALAD

ALL IN CHOP BOARD

A SELECTION OF FLAT IRON, LAMB CHOP & PORK CHOP

PLUS TWO SIDES

60 FOR TWO PEOPLE

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