



Follow @thestagandhuntsman – insta
14-03-2020

While you wait

- Le Mas De Grasset Extra Virgin Olive oil with crusty bread and aged balsamic (v) £4
- Marinated Vinci Green olives (v) £4
- Cheesy Garlic Ciabatta (v) £4
- Smoked Mackerel Pate, Crispy Crouton £5
- Featured Gin – Stag's own Rosemary and Lavender Infused Gin with Aromatic Tonic £6

Starters & Sharers

- Home-made Soup of the Day, crusty bread and butter (v) £6
- Duck Liver Parfait, red onion-balsamic preserve, crispy sour dough croutes £7
- Chiang Mai Khan Toke, coriander-peanut pesto, sweet soy chilli dip, prawn crackers, crudités, fresh herb salad (gf) £7
- Steamed Mussels, chilli, ginger, rosemary, cream, fresh wholemeal bread £7
- Grilled Asparagus Spears, chorizo hollandaise, fried Stoke's farm free range egg and parmesan £9
- Ceviche of lime cured cod, plantain crisps, avocado mousse and red onion salsa £8
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- Baked Camembert, tomato chutney, baked sourdough, rosemary, garlic (v) £14
- Chiltern Charcuterie Board, local cured meats, biltong, sun-blushed tomatoes, vinci olives, toast and chutney £16
- Fish Platter, whitebait, calamari, smoked salmon, garlic-lemon aioli, ciabattini £16
- Home-made Nacho's, mature cheddar, set sour cream, jalapenos, salsa, guacamole (v) £12

Light lunch (12-14:30, Sat till 5pm)

- Buffalo Mozzarella Open Sandwich, roasted vine tomato, aged balsamic, basil oil (v) £8
- Roast Beef Open Sandwich, wild rocket, horseradish sauce £8
- North Atlantic Prawn Open Sandwich, virgin-mary sauce, rocket, paprika £8
- Dirty Mac and Cheese, bbq pulled pork, grilled mature cheddar, mozzarella and garlic bread £8
- Ploughman's Lunch, honey roast ham, pork pie, smoked cheddar, celery, apple-cider chutney, pickles, tomato £10
- Coronation Chicken Salad, red onion, apricot, raisins, flaked almonds and baby spinach leaves (gf) £10

Mains

- Spring Lamb Cutlets, garden peas, courgette charred, raspberry-beetroot and lamb stock jus (gf) £17
- Creamed Crayfish, and Clam Tagliatelle, chilli, ginger, rosemary £15
- Corn Fed Chicken Ballantine, asparagus, crushed heritage potato, citrus-saffron aioli and basil (gf) £14
- Rebellion Beer Battered Haddock, minted pea purée, tartare, chunky chips £14
- Home-made Sausage of the Week, champ mash, onion gravy, seasonal veg £13
- Chick Pea and Red Pepper Burger, gem lettuce, home-made burger sauce and sesame-charcoal bun (v) £14
- Calves Liver and Smoked Back Bacon, champ mash, onion gravy, seasonal vegetables (gf) £16
- 10oz British Beef Ribeye or 6oz Fillet Steak, chunky chips, plumb tomato (gf) £24
- Pan Seared Sea-bass, Mediterranean warm asparagus, caper and olive salad with baby potatoes £16
- 8oz British Beef Burger, brioche, smoked back bacon, mature cheddar, tomato-relish and fries £14
- Thai Style Red Curry, coconut rice, crushed cashew nuts, thai basil (ve) £13

Sides and sauces

- Fries, Chunky Chips, Seasonal Vegetables, Wild Rocket and cherry tomato salad £4
- Peppercorn, Garlic butter, Blue Cheese, Red Wine Jus £3

For the Fawns

- Kids Fish and Chips**, garden peas £7
Kids Crumbed Chicken Goujons, chips, beans £7
Kids Cumberland Sausages, chips, beans £7
Small Mac and Cheese, cheddar £5
Ice Cream Factory, candy, scoop of ice cream of your choice £5
Small Brownie, chocolate sauce, vanilla ice cream £5

Desserts

The Stag and Huntsman Mini 100ml Dessert Jars £3 each
eton mess, crème brulee, tiramisu, lemon posset, mini apple crumble
or have them all on a sharing platter £13

Date Sponge Trifle, strawberry jelly, crème patisserie and whipped cream £6

Sticky Toffee Pudding, toffee sauce, vanilla ice cream £7

Dark Chocolate Fondant, coconut gelato, berries £6

Apple and Roasted Fig Crumble, granola crumb, custard £8

Chiltern Ice Cream & Sorbet Selection, (Choose 3 scoops)

strawberry, dark chocolate, vanilla, mango sorbet, blackberry sorbet, lemon sorbet, raspberry sorbet £6

British Cheeseboard

Highmoor Organic Semi-Soft Farmhouse, Witheridge Hay Aged Oxfordshire,
Sinodun Hill Mature Goats Cheese, Nettlebed Bix Organic Soft.
biscuits, chutney £9

After dinner drinks & Cocktails

Churchill 2003 Vintage Port 100ml £8
Taylors Reserve Port 100ml £14 - 200ml £25
Bloody Mary £8
Grey Goose Espresso Martini £8

Italian Negroni £8
Don Pedro (adult milkshake) your choice of liqueur £8
English teas, fruit teas, coffee, hot chocolate available

Wine by the glass

	125ml	175ml	250ml	bottle
White:				
Le Terrasses, Savignon Blanc, France	£4.00	£5.50	£7.50	£20
Swartland, Chenin Blanc, South Africa	£4.50	£6.00	£8.00	£23
Ancora, Pinot Grigio, Provincia Di Pavia	£4.50	£6.00	£8.00	£22
El Coto, Blanco Rioja, Spain	£6.50	£7.50	£11.00	£29
Foundstone Unoaked Chardonnay, Australia 2017	£6.50	£7.50	£11.00	£29
Red:				
Les Terrasses, Grenache/Merlot, France	£4.00	£5.50	£7.50	£20
Swartland Pinotage, South Africa	£4.50	£6.00	£8.00	£23
Dona Paula, Malbec, Argentina	£5.00	£7.00	£9.50	£27
El Coto, Crianza, Rioja, Spain	£6.50	£7.50	£11.00	£29
Paxton Organic Shiraz, 2016, Australia	£6.50	£7.50	£11.00	£29
Bubbles & Rose:				
Ancora, Pinot Blush, Provincia Di Pavia	£4.50	£6.00	£8.00	£22
Oliver Coste Rosé, France 2017	£6.00	£8.00	£10.50	£32
Villa Sandi, Brut Prosecco, Italy 200ml				£10
Del Maria Prosecco, Italia				£29

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free. Some dishes may contain nuts, bones, stones or shot.



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Starters & Sharers

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Duck Liver Parfait, red onion-balsamic preserve, crispy sour dough croutes £7

Stag's Mezze Board, hummus, olive tapenade, tzatziki, crudities and toasted pita £7

Steamed Mussels, chilli, ginger, rosemary, cream, fresh wholemeal bread £7

Confit Gressingham Duck Leg, micro salad cress, clementine glaze, pomegranate (gf) £7

Blue Swimmer Crab Fishcake, gochujang mayonnaise, toasted sesame and asian rodissio salad £6

Baked Camembert, tomato chutney, baked sourdough, rosemary, garlic (v) £14

Chiltern Charcuterie Board, local cured meats, biltong, sun-blushed tomatoes, vinci olives, toast and chutney £16

Fish Platter, whitebait, calamari, smoked salmon, garlic-lemon aioli, ciabattini £16

Mains

Sunday roasts

Mill End Farm Beef Sirloin, May's Farm Nettlebed Roast Leg of Lamb or Roast Pork Shoulder

All served with veggies, spuds, yorkie and Sunday gravy £16

Mixed Roast of Beef, Pork and Lamb £18

Pair your roast today with a glass of Swartland Pinotage, South Africa 175ml - £6.00

Whole Roasted Gilthead Bream, wok fried vegetables, cabbage sesame slaw, ponzu sauce £14

Pan Seared Sea-bass, mediterranean warm asparagus, caper and olive salad with baby potatoes £16

Creamed Crayfish, and Clam Tagliatelle, chilli, ginger, rosemary £15

Rebellion Beer Battered Haddock, minted pea purée, tartare, chunky chips £14

Calves Liver and Smoked Back Bacon, champ mash, onion gravy, seasonal vegetables (gf) £16

British 10oz Ribeye or 6oz Fillet Steak, chunky chips, plumb tomatoes, dressed rocket (gf) £24

Thai Style Red Curry, coconut rice, crushed cashew nuts, thai basil (ve) £13

Sides and sauces

Fries, Chunky Chips, Seasonal Vegetables, Wild Rocket & Parmesan Salad, Sweet Potato Fries £4

Peppercorn, Garlic butter, Blue Cheese, Red Wine Jus £3

On this day: 1908

The House of Commons turned down the women's suffrage bill, thus denying the right for women to vote.

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