



## **The Stag and Huntsman Hambleden**

@thestagandhuntsman

@chefbign

### **While you wait**

Oven Baked Bread with Le Mas De Grasset Virgin Olive oil £4

Smoked Mackerel Pate with crispy bread Croutes £5

Cheesy Garlic Ciabatta £5

Marinated Olives £4

**Featured Gin** - Doghouse Renegade London gin with Aromatic Fever tree £6

### **Starters and sharers**

**Soup of the Day**, oven baked cob roll £6

**Mezze Board**, humus, tzatziki, olive tapenade, crudités and toasted pita (v) £7

**Steamed Mussels**, chilli, garlic, white wine cream sauce £7/£14

**Duck Liver Parfait**, crispy toast, red onion marmalade £6

**Pressed Ham Hock Terrine**, tarragon infused butter, piccalilli, brioche toast £7

**Scrambled Egg on Toast**, stokes farm free range, sauté wild mushrooms, truffle oil, granda-padano (v) £7

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**Baked Camembert**, oven baked sour dough, tomato relish (v) £14

**Fish Platter**, smoked salmon, garlic calamari, crispy white bait, aioli, crispy toast, tartare sauce £16

**Sharing Meat Platter**, honey roast ham, parfait, prosciutto, olives, sun blush tomato, toast, pickles and chutney £14

### **Lunch and Light Bites** (mon-fri till 2:30, sat till 5pm)

**Dirty Mac and Cheese**, bbq pulled pork with garlic ciabatta side £9

**Roast Chicken Caesar Salad**, anchovy dressing, croutons and parmesan £10

**Open Roast Beef Sandwich**, wholemeal slice, wild rocket and horseradish £8

**Open North Atlantic Prawn Sandwich**, virgin mary sauce, wild rocket, paprika £8

**Open Mozzarella and Roasted Vine Tomato Sandwich**, aged balsamic, wild rocket, basil (v) £8

**Ploughman's Lunch**, smoked cheddar, honey roast ham, porkie pie, chutney and fresh baked cob roll £10

### **Mains**

**Home-made Sausage of the week**, champ mash, seasonal veggies and onion gravy (gf) £14

**Chardonnay Roasted Butternut Squash Gnocchi**, sage, walnut and burnt garlic pesto, parmesan (v) £13

**Pan Seared Sea Bass Fillet**, mediterranean pearl cous cous and wild rocket salad, lime-parsley emulsion £16

**Rebellion Beer Battered Haddock**, chips, minted pea puree and homemade tartare sauce £14

**Caribbean Jerk Chicken Supreme**, coconut rice, sweet potato wedges and mango chutney (gf) £14

**Creamed Crayfish and Clam Tagliatelle**, sun blushed tomato, ginger, chilli, garlic and rosemary £15

**Roasted Portobello and Halloumi Burger**, brioche bun, relish, lettuce and sweet potato fries (v) £14

**Stag's 8oz British Beef Burger**, smoked back bacon, mature cheddar, brioche bun, lettuce, relish and fries £15

**Aged British 10oz Ribeye or 6oz Fillet Steak**, chips, dressed rocket and parmesan salad (gf) £24

**Thai Style Red Curry**, coconut rice, coriander and toasted cashews (ve) £13

**Pan Seared Calves Liver**, smoked back bacon, mash and seasonal vegetables caramelised onion gravy (gf) £16

**Puff Pastry Top Chicken and Mushroom Pot Pie**, mash and garden peas £12

### **Sides and sauces**

Fries, Seasonal Vegetables, Chunky Chips, wild rocket and cherry tomato salad £4

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

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

## For the Fawns

**Fish and Chips, peas £7**

**Cumberland Sausages, chips and beans £7**

**Kids Chicken Goujons, chips and beans £7**

**Toasted Pita, humus, dipping veggies £5**

**Scoop of Ice Cream, cone and sprinkles £4**

## Desserts

**Mini 100ml Jars £3 each or have them all £13**

Crème Brulee, Tiramisu, Eton mess, Dark chocolate/pistachio mousse, Strawberry trifle

**Amaretto Afagato** - espresso, vanilla ice cream, amaretto £7

**Dark Chocolate Brownie Sundae**, vanilla ice cream whipped Cream £7

**Sticky Toffee Pudding**, Salted caramel sauce, vanilla ice cream £7

**Apple and cinnamon stew**, granola crumble top, custard £6

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## Chiltern Ice Cream & Sorbet Selection,

(Choose 3 scoops) strawberry, dark chocolate, vanilla, mango sorbet, Raspberry Sorbet, Blackcurrant or gooseberry sorbet £6

## Cheese board £9

Highmoor Organic Semi-Soft Farnhouse, Witheridge Hay Aged Oxfordshire,

Sinodun Hill Mature Goats Cheese, Bix organic. biscuits, chutney

## Dinner Drinks and Cocktails

Churchill 2003 Vintage Port 100ml £8 Taylors Reserve Port 100ml £14 - 200ml £25 Bloody Mary Jam Jar £8 Grey Goose Espresso Martini £8 Italian Negroni £8 Aperol Spritz £7	Don Pedro (adult milkshake) your choice of liqueur £8 Pimm's Jam Jar £7 Bacardi Mojito Jam Jar £7  English teas, fruit teas, coffee, hot chocolate available
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## Wine by the glass

	125ml	175ml	250ml	bottle
<b>White:</b>				
Cluster Chardonnay, Western Cape, South Africa	£4.50	£6.00	£8.00	£23
Le Terrasses, Savignin 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
<b>Red:</b>				
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
<b>Bubbles &amp; Rose:</b>				
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, Italy				£29

**Due to government regulations and to help our NHS we ask that if you intent to make use of our building, garden, toilets and or the property in general that you send your contact number to us via email**

**covidregister@outlook.com**

**wifi: staghuntsman**

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