



The Stag and Huntsman



## 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 - Brockmans black berry Gin, Fever tree tonic £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

**Grilled Mackerel Fillet**, served on rye toast (v) £5

**Ham Hock Terrine**, tarragon butter, home-made piccalilli, toasted brioche £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, terrine, prosciutto, olives, sun blush tomato, toast, pickles and chutney £14

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

**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

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

### Mains

**Sausage of the week**, champ mash, onion gravy and seasonal vegetables (gf) £15

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

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

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

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

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

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

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

**Pan Seared Sea Bass Fillet**, samphire, baby potato-caper cake and lemon butter £16

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

### 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

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(v)vegetarian, (ve)vegan, (gf) glutenfree,

## 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 (gf)** £4

## Desserts

**Mini 100ml Jars** £3 each

Crème Brulee, Tiramisu, Eton mess, Dark chocolate & pistachio mousse, Passionfruit posset

**Or have them all for** £13

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**Amaretto Affagoto** - espresso, vanilla ice cream, amaretto (gf) £7

**Dark Chocolate Brownie**, dark chocolate ice cream £7

**Lime Cheesecake**, mango sorbet, autumn berry compote £6

**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 (gf),**

(Choose 3 scoops) strawberry, dark chocolate, vanilla ice cream,  
mango sorbet, Raspberry Sorbet, Blackcurrant, lemon sorbet £6

## Cheese board £9

Highmoor Organic Semi-Soft Farmhouse, 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>				
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
<b>Red:</b>				
Cluster Cab Sauv, Western Cape, South Africa	£4.50	£6.50	£8.50	£23
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

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