



www.thestagandhuntsman.com

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### While you wait

Oven Baked Bread with Pressed Extra Virgin Olive Oil £4

Bag O' Doggy Treats £2.50

Smoked Mackerel with Crispy Croutons £5

Cheesy Garlic Ciabatta £5

Marinated Olives £4

Featured Gin - Renegade London Gin, Fever tree tonic £6

### Starters and sharers

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

**Spanish Style Tapas**, champiñones al ajillo, potatas bravas, berenjena pisto (v,gf) £8

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

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

**Smoked Bacon Hash**, black pudding, free range egg fried, wholegrain mustard cream sauce £8

**Southern Style Buttermilk Fried Chicken wings**, home-made perinaise £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)

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

**Turkey, Bacon, Brie and Cranberry**, baked Ciabatta roll, lettuce £9

**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

### Mains

**Roasted Duck Breast**, celeriac mash, blackberries and buttered kale £17

**Sea Trout Pan Fried**, crispy crushed potato, green beans, roasted baby peppers, beurre blanc, £16

**Culden-Faw Estate Venison 'Irish' Stew** - parsley dumplings, wedge of lawlor's granary £16

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

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

**Sweet Potato and Coconut curry**, mango chutney, poppadum, pickled red onion and coconut rice (ve) £13

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

**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

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

**Wild Mushroom and Baby Leaf Spinach Gnocchi**, truffle cream foam, toasted cashew nuts (v) £13

### Sides and sauces

Fries, Seasonal Vegetables, Chunky Chips, Wild Rocket and Baby 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. (v)vegetarian, (ve)vegan, (gf) glutenfree

## For the Fawns

**Fish and Chips, peas** £7

**Kids Sausage and chips, 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

Lemon Posset, Eton mess, tiramisu, dark chocolate mousse, mini crème brulee  
or have them all for £13

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**Amaretto Affagoto** - espresso, strawberry gelato, amaretto (gf) £7

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

**Peanut Butter and Chocolate Cheesecake**, raspberry sorbet £6

**Sticky Toffee Pudding**, Salted caramel sauce, custard £7

**Port and Honey Poached Pear**, walnut brittle crumb, clotted cream £7

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**Chiltern Ice Cream & Sorbet Selection (gf)**,

(Choose 3 scoops) strawberry, dark chocolate, vanilla bean  
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 Mulled wine 175,ml £5	Don Pedro (adult milkshake) your choice of liqueur £8 Long Island 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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