



@thestagandhuntsman

@chefbign

While you wait

Cheesy Garlic Ciabatta £5

Oven Baked Bread and Oil with Balsamic £4

Pitted Kalamata Olives £4

Smoked Mackerel Pate, toast £5

Bag O' Doggy Treats £2.5

Featured Gin of the week - Folium from Harleyford Estate with fever tree tonic £6

Starters and Sharers

Soup of the Day, oven baked cob roll (v) £6

India's Humble Onion Bhaji, hot and spicy, served with natural yoghurt raita (v) £7

Southern Style Buttermilk Fried Chicken Wings, home-made peri-naise 6 for £5 or 12 for £9

Steamed Exmouth Mussels, chilli, garlic and white wine cream sauce, wholemeal bread £8

Mozzarella & Chardonnay Risotto Arancini, oregano, black and white truffle mayonnaise £7

Ham Hock and Shallot Terrine, pickled beetroot, mustard mayonnaise £7

Oak Smoked Scottish Salmon, breakfast radish salad with sweet dill dressing, crispy olive bread £8

Baked Camembert, sour dough, tomato relish £14

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

Sharing Meat Platter, chiltern charcuterie selection, olives, cheese stuffed peppers, toast, pickles and chutney £14

Light Lunch and Sandwiches (mon-fri 12-14:30, sat till 5pm)

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

Crispy Hoisin Shredded Duck Salad, spring onion, cucumber, mooli, raddish, watermelon and carrot (gf) £10

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

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

Chef's Signature Quatre Fromages Toastie, blue, cheddar, mozzarella, and parmesan (v) £8

Pan Fried 5oz Rump Steak Ciabatta, rocket, fried onions, and beef stock sauce £10

Mains

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

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

Toto's Thai Red Curry, coconut rice, toasted cashew nuts, thai basil (ve, gf) £13

Rebellion Beer Battered Haddock Fillet, chunky chips, mushy peas, and homemade tartare sauce £14

Culden Faw Estate Venison Pie, champ mash, seasonal vegetables £14

Guinea Fowl Supreme, tarragon butter stuffing, bubble, kale and stock jus £16

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

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

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

Pan Seared Sea Bass Fillet, roast baby potatoes chorizo, tomato, lime and olive dressing £16

Caribbean Jerk Chicken, coconut rice, mango chutney and sweet potato fritters £14

Wild Forest Mushroom Gnocchi, creamed white truffle sauce, baby spinach, parmesan cheese (v) £14

sides and sauces

Stag's crispy onion rings, fries, almond-tender stem broccoli, chunky chips, wild rocket and baby tomato salad £4

peppercorn, hollandaise, blue cheese, Garlic butter, red wine jus £3

parmesan & truffle Fries £6

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) gluten free

For the Fawns (children up to 13 years)

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 £4
Dark Chocolate Fudge Brownie, dark chocolate ice cream £5

Desserts

Crème Brulee, shortcake £6
Dark Chocolate and Single Malt Whiskey Gnash, red berry sorbet, pistachio, ginger £7
Amaretto Affogato - espresso, vanilla ice cream, amaretto (gf) £7
Lemon and Lime Cheesecake, blue berry £6
Apple and Autumn Berry Crumble, custard £8
Sticky Toffee Pudding, toffee sauce, vanilla ice cream £7

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

Ask for our full wine, whiskey, whisky, gin and cocktail menu

Churchill Vintage Port 100ml £8 Harveys, Almontillado, Medium Sherry £6 Bloody Mary Jam Jar £8 Italian Negroni £8 English teas, fruit teas, coffee, hot chocolate available	Don Pedro (adult milkshake) your choice of liqueur £8 Long Island Jam Jar £7 Bacardi Mojito Jam Jar £7 Old Fashioned Bourbon £7 Applejack Sazerac £7 Grey Goose Espresso Martini £8
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Wine by the glass

White

	125ml	175ml	250ml	bottle
Le Terrasses, Sauvignon 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 Granache Shiraz, Australia	£6.50	£7.50	£11.00	£29

Bubbles & Rosé

Ancora, Pinot Blush, Provincia Di Pavia	£4.50	£6.00	£8.00	£22
Oliver Coste Rosé, France	£6.00	£8.00	£10.50	£32
Sancchetto Pino Blush Spumantè				£31
Del Maria Prosecco, Italy				£29
Villa Sandi, Brut Prosecco, Italy 200ml				£10

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