



@thestagandhuntsman

@chefbign

### While you wait

Cheesy Garlic Ciabatta £5

Oven Baked Bread and Oil with Balsamic £5

Pitted Kalamata Olives £4

Smoked Mackerel Pate, toast £5

Bag O' Doggy Treats £2.5

**Featured Gin of the week** - Cape Fynbos Gin with fever tree tonic £7

### Small Plates and Sharers

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

**Southern Style Crispy Chicken Wings**, peri-naise 6 for £5 or 12 for £9

**Baked King Prawns**, chilli, garlic, lemon butter (gf) £8

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

**Mozzarella & Pino Grigio Risotto Arancini**, oregano, black and white truffle mayonnaise £7

**Gobi Manchurian**, crispy cauliflower florets, ginger, and capsicum soy dressing (ve) £7

**Ham Hock and Shallot Terrine**, pickle beetroot, mustard mayonnaise £7

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**Baked Camembert**, baked breads, tomato relish £15

**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, terrine, porkie pie, chutney and fresh baked cob roll £10

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

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

**Burrata on Crunchy Sour dough**, baby tomato chutney and extra virgin olive oil vinaigrette (v) £8

**Devilled lamb's kidney and liver**, fried onions, toasted sour dough £9

### Mains

**Stout Braised Feather Blade of Beef**, sweet potato mash, greens, and shallot-thyme stock jus (gf) £17

**Baked Hake Supreme**, roasted baby potatoes, baby leaf spinach velouté, charred fennel £17

**Chicken and Leek Pot Pie**, champ mash, seasonal vegetables £15

**Wild Forest Mushroom Gnocchi**, creamed white truffle sauce, baby spinach, parmesan cheese (v) £15

**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) £26

**Toto's Thai Red Curry**, coconut rice, toasted cashew nuts, thai basil (ve, gf) £14

**Rebellion Beer Battered Haddock Fillet**, chunky chips, mushy peas, and homemade tartare sauce £15

**Roasted Portobello and Halloumi Burger**, Brioche bun, relish, lettuce, and sweet potato fries (v) £15

**Creamed Crayfish and Clam Tagliatelle**, sun blushed tomato, ginger, chilli, garlic, and rosemary £16

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

### 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

**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

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

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

**Desserts**

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**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

**Mango, lime and coconut cheesecake**, raspberry sorbet £7

**Apple and Winter Berry Crumble**, custard £8

**Sticky Toffee Pudding**, toffee sauce, vanilla ice 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**

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

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| Churchill Vintage Port 100ml £8<br>Harveys, Amontillado, Medium Sherry £6<br>English teas, fruit teas,<br>coffee, hot chocolate available<br>Don Pedro (adult milkshake) your choice of liqueur £8<br>Tchai White Russian £7 | Bloody Mary £8<br>Italian Negroni £8<br>Ginger Margarita £8<br>Frozen Lagoon £7<br>Red Snapper £8<br>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 |

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