

Wifi password – staghuntsman

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*On This Day in History: 1983*

*Following Mrs. Thatcher's landslide victory in the General Election, Michael Foot resigned as Leader of the Labour party*

### **While you wait**

Cheesy Garlic Ciabatta £5

Oven Baked Bread and Oil with Balsamic £5

Pitted Kalamata Olives £4

Smoked Mackerel Pate, toast £6

Bag O' Doggy Treats £2.5

**Featured Gin of the week** – Renegade London Craft Gin with mediterranean fever tree tonic £8

### **Small Plates and Sharers**

**Soup of the Day**, oven baked cob roll (v) £6.5

**Parma Ham and Strawberries**, aged balsamic, basil (gf) £7.5

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

**Baked King Prawns**, chilli, garlic, lemon butter, toasted ciabatta £9.5

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

**Beetroot 'Carpaccio'**, wasabi dressing, capers, shallots (v) £7.5

**Hummus**, pita crisps, pine nut pesto, chilli, and paprika oil (ve) £8

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**Baked Camembert**, baked bread, 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

### **Mains**

#### **Stag's Famous Sunday Roasts**

**Mill End Farm Beef Striploin** £18

**Roast Leg of Hambleton Valley Lamb** £18

Or

**Mixed Roast with Beef and Lamb** £19

Limited availability on all Sunday roasts

All Roasts served with veggies, spuds, yorkie and Sunday gravy!

**Kids (up to 13yo) size roasts with all above** £8

**Glazed Duck Leg Salad**, mooli, carrot, chicory, and a sesame-hoisin dressing £14.5

**Cajun Spiced Seabass Fillet**, creamy potato salad, tomato-red onion salsa, coriander £17

**Sheet Pan Vegan Summer Bowl**, broccoli tops, cumin marinated chick-pea and tofu, roast peaches, almonds £16

**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

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

### **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

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

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

### Desserts

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**Crème Brûlée**, shortcake £6

**Dark chocolate fondant**, coconut gelato £7.5

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

**Raspberry Eton Mess**, raspberries, whipped cream, meringue £7

**Apple and Mixed 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

Churchill Vintage Port 100ml £8	Bloody Mary £8
Harveys, Amontillado, Medium Sherry £6	Italian Negroni £8
English teas, fruit teas, coffee, hot chocolate available	Aperol Spritz £8
Don Pedro (adult milkshake) your choice of liqueur £8	Senorita Margarita £8
Tchai White Russian £7	Pimm's Jam Jar £8
	Grey Goose Espresso Martini £8

### Wine by the glass

#### White

	125ml	175ml	250ml	bottle
Auntsfield Estate, Sauvignon Blanc, New Zealand	£6.50	£7.50	£11.50	£36
Le Terrasses, Sauvignon Blanc, France	£5.00	£6.50	£8.00	£22
Swartland, Chenin Blanc, South Africa	£5.00	£6.50	£8.50	£24
Ancora, Pinot Grigio, Provincia Di Pavia	£5.00	£6.50	£8.50	£24
El Coto, Blanco Rioja, Spain	£7.00	£8.00	£11.50	£31
Foundstone Unoaked Chardonnay, Australia 2017	£7.00	£8.00	£11.50	£31

#### Red

Les Terrasses, Grenache/Merlot, France	£5.00	£6.50	£8.00	£22
Swartland Pinotage, South Africa	£5.00	£6.50	£8.50	£24
Dona Paula, Malbec, Argentina	£5.50	£7.50	£10.00	£29
El Coto, Crianza, Rioja, Spain	£7.00	£8.00	£11.50	£31
Paxton Organic Granache Shiraz, Australia	£7.00	£8.00	£11.50	£31

#### Bubbles & Rosé

Ancora, Pinot Blush, Provincia Di Pavia	£5.50	£7.00	£9.00	£29
Oliver Coste Rosé, France	£7.00	£9.00	£11.50	£37
Sancchetto Pino Blush Spumantè				£31
Del Maria Prosecco, Italy				£29
Villa Sandi, Brut Prosecco, Italy 200ml				£10

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