



@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 £6

Bag O' Doggy Treats £2.5

Featured Gin - Fynbos South African Craft Citrus Gin with fever tree tonic £8

Small Plates and Sharers

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

Braised Beef Brisket Beignets, sriracha mayonnaise, parmesan £8.5

Southern Style Crispy Chicken Wings, peri-naise 6 for £6 or 12 for £11

Beetroot and Henley Gin Cured Salmon Gravlax, wholemeal bread, lemon dill dressing £9

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

Roast Fig with Sinodun Goats Cheese, roast chestnut crumb and pomegranate £8.5

Hummus, baked pitta, pine nut pesto, chilli, and paprika oil (ve) £8

Duck Spring Rolls, pickled cucumber and watercress salad, sweet chilli sauce £9

Minty Lamb Koftas, lemon-yoghurt dressing £7

Baked Camembert, baked breads, tomato relish £15

Fish Platter, smoked salmon, crumbed calamari, crab cakes, aioli, crispy toast, tartare sauce £17

Sharing Meat Platter, chiltern charcuterie selection, olives, cheese stuffed peppers, toast, pickles and chutney £16

Light Lunch and Sandwiches (available till 5pm)

Brazilian Style Beef Striploin, toasted ciabatta, rocket, chimichurri sauce £9

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

Open Roast Beef Sandwich, wholemeal slice, wild rocket and horseradish sauce £8.5

Open North Atlantic Prawn Sandwich, virgin mary sauce, wild rocket, paprika £8.5

Burrata on Crunchy Sour Dough Slice, cherry tomato chutney, balsamic £9

Mains

Pan Seared Seabass Fillet, oven roasted baby potato with chorizo, and sun blush tomato, lemon lime dressing £17

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

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

Sausage of the Week, champ mash, onion gravy and seasonal vegetables (gf) £16

Aged British 10oz Ribeye or 6oz Fillet Steak, chips, dressed rocket and parmesan salad (gf) £26

Slow Roast Chicken Supreme, lemon herb roasted baby potatoes, chicory, and caramelized shallots £17

Toto's Thai Red Prawn Curry, coconut rice, toasted cashew nuts, thai basil (gf) £15

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 Steak Burger, smoked back bacon, mature cheddar, brioche bun, lettuce, burger sauce and fries £16

Sides and Sauces

Stag's crispy onion rings, fries, almond-tender stem broccoli, chunky chips, wild rocket and baby tomato salad £4.5

peppercorn, hollandaise, blue cheese, Garlic butter, red wine jus £3.5

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, wafer and sprinkles £4

Dark Chocolate Fudge Brownie, dark chocolate ice cream £5

Desserts

Gluten-Free Carrot cake, raspberry and burnt orange £6

'Cookie Monster' indulgent Belgian chocolate chip baked cookie dough, vanilla ice cream £7.5

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

Double Chocolate Fudge Cake, whipped cream and meringue £6

Sticky Toffee Pudding, toffee sauce, vanilla ice cream £7

Apple and Autumn Berry crumble, custard £8

Chiltern Ice Cream & Sorbet Selection (gf),

(Choose 3 scoops) strawberry, dark chocolate, vanilla bean, coconut gelato
mango sorbet, Raspberry Sorbet, Blackcurrant, lemon sorbet £6

Cheese board £9

Highmoor Organic Semi-Soft Farnhouse, 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 Harvey's, Amontillado, Medium Sherry £6 English teas, fruit teas, coffee, hot chocolate available Don Pedro (adult milkshake) your choice of liqueur £8	Leo's Iced Latte £4 (add a shot of liquor £3) Italian Negroni £8 Aperol Spritz £8 Senorita Margarita £8 Pimm's Jam Jar £8 Grey Goose Espresso Martini £8
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Wine by the glass

White

	125ml	175ml	250ml	bottle
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

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 - 10% discretionary service charge added to bills