



@thestagandhuntsman

@chefbigm

### Aperitifs and Nibbles

Cheesy Garlic Ciabatta £5

Mulled Wine 175ml £7

Oven Baked Bread and Oil with Balsamic £5

Pitted Kalamata Olives £4

Smoked Mackerel Pate, toast £6

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

**Aperol Spritz**, Italian classic £8

**Bloody Mary**, but done the Baller way, chilli bacon Vodka £8

Bag O' Doggy Treats £2.5

### Small Plates and Sharers

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

**Halloumi 'jenga' Fries**, rich tomato, chilli, and basil sauce (v,gf) £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 £9.5

**Steamed Exmouth Mussels**, chilli, garlic and white wine cream sauce, wholemeal bread £9

**Roast Fig with Sinodun Goat's Cheese**, roast chestnut crumb and pomegranate (v) £9

**Duck Spring Rolls**, pickled cucumber and watercress salad, sweet chilli sauce £9.5

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**Baked Camembert**, baked breads, tomato relish £16

**Fish Platter**, smoked salmon, crumbed calamari, crab cakes, aioli, crispy toast, tartare sauce £18

**Sharing Meat Platter**, Chiltern charcuterie selection, olives, cheese stuffed peppers, toast, pickles and chutney £17

### Light Lunch and Sandwiches (available till 2:30pm, 5pm on Saturdays)

**Stag's Legendary Quattro Fromage Cheese Toastie**, blue, cheddar, mozzarella and parmesan (v) £9.5

**Burrata on Crispy Sour Dough Toast**, cherry tomato chutney, wild rocket (v) £9

**Ploughman's Lunch**, smoked cheddar, honey roast ham, chutney and fresh baked cob roll £12

**Open Roast Beef Sandwich**, wholemeal slice, wild rocket, and horseradish sauce £9

**Open North Atlantic Prawn Sandwich**, virgin mary sauce, wild rocket, paprika £9.5

### Mains

**Culden-Faw Estate Venison Pot Pie**, puff pastry lid £15

**Vegan Roast Vegetable Buddha Bowl**, cous-cous, roast winter vegetables, roast pepper dressing £17

**Pan Seared Seabass Fillet**, oven roasted baby potato with chorizo, and sun blush tomato, lemon lime dressing £19

**Wild Mushroom and White Truffle Oil Gnocchi**, wilted spinach, cream and parmesan (v) £18

**Sausage of the Week**, champ mash, onion gravy and seasonal vegetables (gf) £18

**Aged British 10oz Ribeye or 6oz Fillet Steak**, chips, dressed rocket and parmesan salad (gf) £29

**Slow Roast Chicken Supreme**, lemon herb roasted baby potatoes, chicory, and caramelized shallots (gf) £18

**Toto's Thai Red Prawn Curry**, coconut rice, toasted cashew nuts, thai basil (gf) £16

**Rebellion Beer Battered Haddock Fillet**, chunky chips, mushy peas, and homemade tartare sauce £16

**Roasted Portobello and Halloumi Burger**, Brioche bun, relish, lettuce, and sweet potato fries (v) £16

**Creamed Crayfish and Clam Tagliatelle**, sun blushed tomato, ginger, chilli, garlic, and rosemary £18

**Stag's 8oz British Steak Burger**, smoked back bacon, mature cheddar, brioche bun, lettuce, burger sauce and fries £18

**Roast Duck Breast Fillet**, parsnip puree, roast parsnip and blackberry (gf) £22

### 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 £6

### Desserts

**Cheesecake of the Week**, ice cream £7

**Crème Brûlée**, short biscuit £7

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

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

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

**Apple and Autumn Berry crumble**, custard £8

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

(Choose 3 scoops) strawberry, dark chocolate, vanilla bean, coconut gelato

mango sorbet, Blackcurrant £6

### Cheese board £9

Highmoor Organic Semi-Soft Farnhouse, Witheridge Hay Aged Oxfordshire,

Sinodun Hill Mature Goats Cheese, Bix Organic. biscuits, chutney

### Speciality Coffee, Tea and More

espresso, macchiato, flat white, americano, gingerbread latte, pumpkin spice latte, cappuccino, latte, English tea, fruit teas, earl grey, green tea, jasmine tea, chai tea, camomile, and peppermint. De-caff tea and coffee available, hot chocolate etc.

### Fancy afters

<b>Don Pedro</b> Adult Milkshake with your choice of booze £8	<b>Grey Goose Espresso Martini</b> Splash of vanilla to give it the edge £8
<b>Espresso Bourbon</b> White chocolate and bourbon masterpiece £8	<b>Irish Coffee</b> Exactly how it should be £8
<b>The Stag Toddy</b> Bourbon, pimento dram, ginger and lemon £8	<b>Hot Toddy</b> Whiskey, lemon, and a touch of love £8
<b>Hot Chocolate Dram</b> Drambuie hot chocolate, whipped cream £8	<b>Negroni</b> Skilfully blended to perfection £8

### 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
A.Bergere Champagne, Origine Brut				£32

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