

Wifi password – staghuntsman

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On this day: 1947

Princess Elizabeth (Queen Elizabeth II) married Lieutenant Philip Mountbatten (Duke of Edinburgh) at Westminster Abbey. The BBC made the first tele-recording of the event, which was broadcast in the US 32 hours later.

Aperitifs and Nibbles while you wait

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

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

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

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

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

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

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

Toto's Thai Red Prawn Curry, coconut rice, toasted cashew nuts, thai basil (gf) £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 £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 Berry crumble, custard £8

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

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