



@thestagandhuntsman

@chefbigm

Aperitifs, Nibbles and While You Wait

Cheesy Garlic Ciabatta £5

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

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, baked cob roll, farmhouse butter (v) £6.5

Spinach and Ricotta Tortellini, sage butter, toasted pine nut pesto (v) £8

Scottish Oak Smoked Salmon, crisp olive bread, lemon dill dressing £9.5

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

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

Cured Meat Selection, salami, beef bresaola, parma ham, peppers, chutney, pickles and toasted sour dough £17

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

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

Roast Turkey Ciabatta, bacon, and cranberry sauce, rocket £9

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

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

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

Mains

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

Pan Seared Sea Bass Fillet, three bean tomato cassoulet, black olive tapenade, basil £19

Vegan Roast Vegetable Buddha Bowl, cous-cous, roast winter vegetables, roast pepper dressing (ve) £17

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

Sausage of the Week, champ mash, onion gravy and seasonal vegetables £18

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

Guinea Fowl Supreme, tarragon butter stuffing, bubble and squeak, tender stem, and stock jus £19

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

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

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

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

Dark Chocolate and Single Malt Whiskey Ganache, red berry sorbet, pistachio, ginger £8

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

Apple 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, 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