



@thestagandhuntsman

@chefbigm

### Aperitifs, Nibbles and While You Wait

Cheesy Garlic bread £5

**Featured Gin** - Black River Estates Botanic Gin, fever tree tonic, garden herbs £8

Oven Baked Bread and Oil with Balsamic £5

Pitted Kalamata Olives £4

Smoked Mackerel Pate, toast £6

**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 rustic bread, farmhouse butter (v) £6.5

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

**Cauliflower Gobi Manchurian**, chilli, soy, spring onions (ve) £9

**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

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

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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

**Stag's Charcuterie Platter**, cured meats, cheese stuffed peppers, chutney, pickles and toasted sour dough £17

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

**Roast Mill end Beef Sirloin Ciabatta**, tomato, horseradish, wild rocket £9

**Roast Chicken Caesar Salad**, baby cos lettuce, anchovy dressing, smoked crispy bacon, croutons £11

**North Atlantic Open Prawn on Wholegrain Slice**, virgin-mary sauce, baby gem, 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 freshly baked bread £12

**Parma Ham Ciabatta**, sun blush tomato, wild rocket, basil and balsamic £10

### Mains

**Pan Seared Sea Bass Fillet**, chorizo roasted baby potato, sun blush tomato, black olive, lemon-lime dressing £21

**Creamed Crayfish and Clam tagliatelle**, sun blush tomato, chilli, rosemary, garlic £19

**Wild Mushroom Gnocchi**, white and black truffle oil, wild rocket, parmesan (v) £19

**Sausage of the Week**, champ mash, onion gravy and seasonal vegetables £19

**Aged British 10oz Ribeye Steak or 6oz Fillet Steak**, chunky chips, dressed rocket and parmesan salad (gf) £32

**Rebellion Beer Battered Haddock Fillet**, chunky chips, mushy peas, and homemade tartare sauce £17

**Roasted Portobello and Halloumi Burger**, Brioche bun, relish, lettuce, and sweet potato fries (v) £17

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

**Stuffed Roast Aubergine**, roast mediterranean couscous, hummus, basil pesto (ve) £15

**Aunty JoJo's Cape Malay Lamb Bobotie**, egg souffle top, flat bread, pickled red onion salad and Mrs. balls £18

**Caribbean Jerk Chicken Supreme**, coconut rice, mango chutney, sweet potato fritters (mild-hot) £19

### 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 £8

**Kids Sausage and Chips**, beans £8

**Kids Chicken Goujons**, chips and beans £8

**Scoop of Ice Cream**, wafer and sprinkles £5

**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

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

**Dark Chocolate mousse**, pistachio crumble, mint, and berries £8

**Apple Crumble**, custard £8

Vegan **Salted Carmel** Ice cream tub (ve) £3

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

(Choose 3 scoops) strawberry, dark chocolate, vanilla bean,  
mango sorbet, lemon 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

<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>Pilars Passion Fruit Spritz</b> Aperol, passionfruit and prosecco spritz £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
Andeluna Raices 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				£34

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