



@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
- Wild Salmon, Smoked Salmon and Smoked Haddock Fishcake**, wasabi mayonnaise, chives £8
- Steamed Asparagus**, grapefruit dressing, toasted pine nuts, chervil (ve) £9.5
- 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
- Mini Vegetable Samosas**, watercress, sweet chilli sauce £7.5
- Whole Burrata**, fresh berries, cherry tomato, pressed basil oil, balsamic and cracked black pepper (v) £10.5
- Culden-Faw Estate Venison Carpaccio**, shallot, caper, parmesan, olive oil, crispy sour dough £11
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- Baked Camembert**, baked farmhouse breads, tomato relish £16
- Fish Platter**, smoked salmon, crumbed calamari, smoked haddock fishcake, aioli, tartare sauce, farmhouse bread £18
- Stag Deli Meat Platter**, parma ham, salami, bresaola, cheese stuffed peppers, chutney, farmhouse bread £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 gem lettuce, anchovy dressing, smoked crispy bacon, croutons £11
- North Atlantic Open Prawn on Wholegrain Slice**, virgin-mary sauce, baby gem, paprika £9.5
- Buffalo Mozzarella and Roast Cherry Tomato**, wholegrain open sandwich, rocket, basil oil and aged balsamic (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 (gf) £19
- Aged British 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
- Lamb Shank Slow Braised**, garden mint roast baby potatoes, peas, mint stock sauce £24
- Caribbean Jerk Chicken Supreme**, coconut rice, mango chutney, sweet potato fritters (mild-hot) £19
- Pan Roast Culden-Faw Estate Venison Loin**, potato terrine, asparagus spears, red wine jus (gf) £29

Sides and Sauces

- Stag's crispy onion rings, fries/chips, almond-tender stem broccoli, wild rocket and baby tomato salad, butter new potatoes £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 Chocolate-Coconut Tart, berry sorbet (ve) £8

Vegan Salted Carmel Ice cream tub (ve) £3

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 and Stickies

<p>Don Pedro £8 Adult Milkshake with your choice of booze Ports or Sherry 100ml from £8 Ask for our wine/cocktails list Pilar's Passion Fruit Spritz £8 Aperol, passionfruit and prosecco spritz Leo's SummeRum £8 A tropical, coconut and dark rum delight</p>	<p>Grey Goose Espresso Martini £8 Splash of vanilla to give it the edge Irish Coffee £8 Exactly how it should be Pimm's Jar £8 No need to explain this one Aperol Spritz £8 Skilfully blended to perfection</p>
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Wine by the glass (Full wine list available)

White

	125ml	175ml	250ml	bottle
Le Terrasses, Sauvignon Blanc, France	£5.50	£7.20	£9.50	£24
Swartland, Chenin Blanc, South Africa	£5.50	£7.20	£9.50	£24
Ancora, Pinot Grigio, Provincia Di Pavia	£5.90	£7.50	£9.90	£27
El Coto, Blanco Rioja, Spain	£7.50	£9.00	£12.50	£33
Foundstone Unoaked Chardonnay, Australia 2017	£7.50	£9.00	£12.50	£33

Red

Les Terrasses, Grenache/Merlot, France	£5.50	£7.20	£9.50	£24
Swartland Pinotage, South Africa	£5.50	£7.20	£9.50	£24
Andeluna Raices Malbec, Argentina	£6.20	£7.90	£11.00	£32
El Coto, Crianza, Rioja, Spain	£7.40	£8.90	£12.50	£36
Paxton Organic Granache Shiraz, Australia	£7.20	£8.90	£12.50	£35

Bubbles & Rosé

Ancora, Pinot Blush, Provincia Di Pavia	£6.20	£7.90	£10.50	£31
Olivier Coste Rosé, France	£7.90	£9.90	£11.90	£42
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