



Not only does our kitchen pride itself on making everything fresh and from scratch, as a family business we also proudly support local and source all of our meat & vegetables within a 15 mile radius.

Whilst you wait

Based on two people sharing

Artisan Bread & Olive Board.....10.00

Warm artisan breads with mixed Mediterranean olives, olive oil & balsamic dip (V)

Garlic & Chorizo Baked Camembert.....11.95

Baked camembert infused with garlic & chorizo served with warm sourdough bread

Bread & Hummus Board.....12.50

Homemade chickpea hummus, beetroot hummus & red pepper hummus served with toasted sourdough (V)

To Start

The Stags Maple cured Salmon with a Coriander emulsion home pickled Vegetables & Roasted Caper Berries.....8.25

Pan Seared Scallops with Creamy Wild Mushrooms, Spanish Chorizo & herb emulsion.....12.95

Heirloom Tomato, Prosciutto & Burrata Cheese Salad.....8.95

Thinly sliced Heirloom Tomatoes with Parma Ham, Burrata Cheese drizzled with a Fennel seed, Honey & Chilli Dressing (VG, GF, VOA).....8.95

Chorizo & Cheddar Beignets on a Tomato & Mixed Bean Cassoulet.....7.50

Homemade Gnocchi With Wilted Spinach & Pan Fried Wild Mushrooms (V, VG).....7.95

Mains

Braised Lamb Shank with a Garlic & Parsley Pomme Purée & Lamb Jus.....22.50

Pairing Wine: Calusari Pinot Noir, Romania, 12.5%

Spinach & Goats Cheese Roulade with Rosemary Roasted Heirloom Tomatoes, Truffle oil sautéed Potatoes & Red Pepper Coulis (VG).....15.25

Pairing Wine: The Pugilist Cabernet Sauvignon, Australia, 14.5%

Pan Seared Salmon Fillet on Courgette Spaghetti & Lemon fish Velouté.....17.25

Pairing wine: The Accomplice Second Heist Chardonnay, Australia, 13%

12hr Sous Vide Pork Shoulder with Bramley Apple & Celeriac Purée, Goose Fat Hisspi Cabbage, Poached Redlove Apples & Pork Jus.....18.95

Pairing Wine: Rag & Bone Riesling, Smalltown Vineyards, Australia, 12.5%

Beetroot, Tofu & mixed Bean Wellington on Sautéed Baby Potatoes, Asparagus Spears topped with a Spiced Tomato Sauce (VG, V).....14.50

Pairing Wine: Bella Modella Pinot Grigio Rosé, Italy, 12%

Pan Seared Chicken Supreme Stuffed with a Pork & Wild Mushroom Mousse wrapped in Prosciutto Ham served with crushed aromatic Baby Potatoes, Creamy Leeks & Carrot & Garlic purée.....17.50

Pairing Wine: GPG Garganega Pinot Grigio, Italy, 12.5%

Devonshire Crab & Tiger Prawn Tagliatelle in a Sweet & Spicy Tomato Sauce topped with Gremolata.....21.50

Pairing Wine: Le Dolci Rose Prosecco, Italy, 12.5%

Pan Seared Seabass Fillet with Parmentier Potatoes, Mistoilva Olives, Sweet Cherry Tomatoes & Caper Butter.....18.50

Pairing Wine: Slo Chenin Blanc, False Bay Vineyards, South Africa, 13%

Some dishes can be adapted to cater for all dietary requirements. Please seek guidance from a member of staff.

Sides

Truffle & Parmesan Fries.....4.00

Halloumi Chips.....4.00

Chunky Chips.....3.50

Greek Salad.....3.50

Side Salad.....2.95

Onion Rings.....3.00

Make Lunch
Bottomless

Enjoy unlimited Prosecco
or house wine for just

£14.95pp

T&C's apply



Steak Night

EVERY TUESDAY FROM 5PM

Our locally sourced steak comes served with balsamic cherry tomatoes, giant onion ring, garlic roasted mushrooms, jenga chips & a sauce of your choice.

5oz Rump.....10.00
Recommended: Medium

5oz / 10oz Ribeye.....15.00/27.50
Recommended: Medium - rare

Béarnaise Sauce

4oz / 8oz Fillet.....17.50/33.00
Recommended: Medium - rare

16oz Chateaubriand for two.....75.00
Recommended: Medium - rare

Sauce

Red Wine Jus

Peppercorn Sauce

8oz Fillet.....23.00
Recommended: Medium

Sunday Lunch

EVERY SUNDAY FROM 12pm

To bring you the best local produce, our meat offering on our Sunday Lunch menu may vary.

Each dish comes complete with traditional trimmings; Roast Potatoes, Yorkshire Pudding & a mixture of fresh Vegetables.

Afternoon Tea

EVERY SATURDAY FROM 12pm

Champagne Breakfast

TUESDAY - SATURDAY FROM 9.30am

Booking essential

Dessert

All of the sweet treats are made in house here at The Stag by our team of dedicated chefs.

Tangy Lemon Tart

A creamy lemon filling encased in a sweet shortcrust pastry served with strawberry clotted cream

Homemade Crème Brûlée

Served with homemade shortbread biscuit

Cheese Cake of the week

Please ask one of our team members for this week creation

Boozy Terrine of Summer Fruits

Summer fruit jelly made with fresh summer berries with a boozy kick!

Homemade Eton Mess

Fresh berries, bluebells vanilla ice cream, Chantilly cream & homemade meringue

Selection of Bluebells Dairy ice-cream

Please ask one of our team members for today's choices

Sticky Toffee Pudding

Served with bourbon vanilla ice cream

V - Vegetarian VG - Vegan GF - Gluten Free VOA - Vegan option available

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot fully guarantee it.