



# SUNDAY LUNCH

SERVED 12.00 - 18.00

## STARTERS

WINTER WARMER SOUP, chilli oil, £9.50  
creme fraiche, poppy seed cob (VG, V)

ZUCCHINI BLOSSOM, goats cheese and chive, £13.50  
herb emulsion (V,GF)

PUNTILLITAS FRITE, chilli, kedleston honey £9.50  
aioli (GFO)

DERBYSHIRE BEEF CROQUETTES, £11.95  
horseradish cream, lambs lettuce

## MAINS

ROAST TOPSIDE OF BEEF £18.25  
Roast potatoes, Yorkshire pudding, fruity stuffing,  
horseradish cream, stock gravy.

LEMON & THYME 1/2 ROAST CHICKEN £17.25  
Roast potatoes, Yorkshire pudding, fruity stuffing,  
bread sauce, stock gravy.

ROAST PORK LOIN £16.95  
Roast potatoes, Yorkshire pudding, fruity stuffing,  
apple & vanilla purée, crackling, stock gravy.

THE STAG'S TRIO £21.50  
Beef, pork and chicken with roast potatoes,  
Yorkshire pudding, fruity stuffing, apple & vanilla  
purée, stock gravy.

NUT ROAST (V) £14.50  
Roast potatoes, Yorkshire pudding, squash purée,  
stock gravy.

*All of our roasts are served with seasonal vegetables,  
cauliflower cheese & as much gravy as you like.*

Dover sole a la meuniere, lemon, parsley, sea £27.50  
vegetables (GF)

## SUNDAY COBS

£10.50

*Served in a pretzel roll  
Gluten free bread is available upon request.*

## ROAST BEEF & HORSERADISH CREAM

Roast potatoes, Yorkshire pudding, stock gravy

## ROAST PORK LOIN

Roast potatoes, Yorkshire pudding, stock gravy

## CRISPY HALLOUMI (V)

Sweet chilli sauce, gem lettuce, beef tomato,  
roast potatoes

## SIDES

Garlic & parmesan chips with baconaise • £5.50

Roast potatoes • £3.50

Fruity stuffing • £3.50

Yorkshire puddings (x2) • £2.50

Creamy greens & toasted almonds • £5.00

## DESSERTS

Dark chocolate & cointreau tart, vanilla cream, £9.50  
tuile (V)

strawberry cheesecake, strawberry jelly, white £8.50  
chocolate cremeux

vanilla panna cotta, lemon balm, tuile £8.50

Cheese selection, with crackers, chutney, grapes £13.50  
& celery  
Add a glass of port (+ £4.50)

**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.