

STARTERS

Soup of the Day7.50	Panko Halloumi Bites (v)	Pork Belly 8.5	.50
Served with a warmed mini loaf	With honey sriracha and soured cream	Sticky ginger and lemongrass belly bites	
Tempura Coconut Chilli King Prawns	Sauteed Garlic Mushrooms (vga) (gfa)	with spring onion and chilli	
Baby watercress and minted mango yoghurt	On toasted sourdough	Duck Spring Rolls	.75

LUNCH SERVED UNTIL 5.30PM

PANINIS	JACKET POTATOES	
ALL SERVED WITH SALAD GARNISH • Add chips for £1.95	ALL SERVED WITH SALAD GARNISH	
Bacon & Brie	Chilli & Cheese (gf) (dfa)	
Crispy Chilli Chicken & Cucumber (va)	Cheese & Beans (gf) (v) (vga)	
Ham & Cheese	Tuna Mayonnaise (gf)	
Sausage, Sticky Onion & Brie (va)	Bacon, Cheese, Sour Cream & Chive (gf)	
Pesto, Sun Blushed Tomato & Mozzarella (v)	Coronation Chicken (gf)	

CARVERY

Monday to Saturday | 12pm-2pm & 5.30pm-8.30pm Adult Carvery 14.50 • Children (9 and under) 8.50

Sundays | 12pm-8pm Adult Carvery 15.50 • Children (9 and under) 8.50

.14.50

Please order vegetarian option with your server

THE STAG CLASSICS

Homemade Beef Lasagne	Butterflied Chicken Fillet (gf) (dfa)	Fish & Chips (dfa)
10oz Sirloin Steak (gf) (dfa)	Steak Hogie 15.50 Strips of minute steak, mushrooms and onions served in a baguette topped with melting cheese and served with chips and salad garnish	Homemade Beef Chilli (gf)
Bangers & Mash (va)	Crispy Chicken Caesar Salad (va)	Whole Tail Whitby Scampi
Sweet Potato, Chickpea & Spinach Curry (gf) (vf)14.25 Served with rice and a poppadom	Pork Belly (gfa)	Chicken Katsu Curry (vga)
Wild Mushroom & Thyme Linguine (v)	Beetroot Falafels (v) (vga) 13.95 Houmous, minted yoghurt, pickled beets and pomegranate on a warm flat bread. Served with skinny fries	Crispy-Skinned Seabass 17.50 Seafood chowder, bacon, tenderstem broccoli, watercress and chive oil

Stag Burger		Vegan Burger (vg)
6oz beef burger in a brioche bun with lettuce, tomato and		Pretzel bun, smoked Applewood cheese, lettuce, tomato,
pickled red onion. Served with skin on fries and coleslaw		pickled red onion, and homemade burger sauce.
Plain	13.50	Served with pickles and skin on fries
Cheese	14.50	-
Cheese & Streaky Bacon	15.50	Crispy New Orleans Chicken Burger
-		with lettuce, tomato, pickled red onion and piquant sauce.

.8.50

Gourmet Burger	18.95
60z beef burger served in a brioche bun with	
smoky pulled pork, cheese sauce, crispy bacon,	
BBQ sauce, lettuce, tomato and beer-battered	
onion rings. Served with skin on fries and coleslaw	

.7.95

LOADED FRIES

THE STAG BURGERS

Loaded Beef Chilli (gfa) Homemade chilli with nacho cheese sauce and crispy onions

Served with coleslaw and skin on fries

8.25 Loaded Cheesy (gf)... Smothered in a nacho cheese sauce, bacon and spring onions

Loaded Katsu (vga)..

Breaded chicken in a creamy katsu

sauce topped with spring onions

Unces	-			• • • • • • • • • • • • • • • • • • • •	
Cheese	e & Stre	aky Bac	on		
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Coleslaw (gf) (v)......4.00

SIDES

DESSERTS

Profiteroles Six individual choux buns drizzled with chocolate sauce and biscuit crumb	7.25	Chocolate Brownie (gfa) (vga)	Sticky Toffee Pudding Served with a biscuit crumb and honeycomb ice cream	.7.50
			Lotus Biscoff Cheesecake	7.00
Apple & Blackberry Crumble (gfa) Served with custard, ice cream or pouring cream	7.25	Luxury Ice Cream of the Day (gfa) (vga)7.00 Three scoops of ice cream with a homemade shortbread	A slice of creamy cheesecake served with vanilla ice cream	
Served with custard, ice cream of pouring cream		biscuit. Please ask your server for today's flavours	Lemon Tart	7.25
Bakewell Slice (vga) Served with Amaretto pouring cream	7.50		Raspberry puree, creme fraiche and vanilla ice cream	

(v) Suitable for vegetarians (vg) vegan (gf) gluten free (df) dariy free (+a) adaptable

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

