

STARTERS

Soup of the Day 7.50 Served with a warmed mini loaf	Panko Halloumi Bites (v)		Pork Belly 8. Sticky ginger and lemongrass belly bites
Tempura Coconut Chilli King Prawns 9.25			with spring onion and chilli
Baby watercress and minted mango yoghurt	Sauteed Garlic Mushrooms (vga) (gfa) 7.75 On toasted sourdough		Duck Spring Rolls 7 Hoisin dip, watercress, chilli, spring onion and cucumber
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PANINIS	SERVED UI	NTIL 5.30PM	JACKET POTATOES
ALL SERVED WITH SALAD GARNISH • Add cl	nips for £1.95	I	ALL SERVED WITH SALAD GARNISH
Bacon & Brie			9.
Crispy Chilli Chicken & Cucumber (va)			9.
Ham & Cheese			9
Sausage, Sticky Onion & Brie (va) Pesto, Sun Blushed Tomato & Mozzarella (v)			& Chive (gf) 9.
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Monday to Saturday	C A R 12pm-2pm & 5.30pm-8.30pm	VERY Sundays 12	2pm-8pm
Adult Carvery 14.50	• Children (9 and under) 8.50	Adult Carvery 15.50 • Chi	lldren (9 and under) 8.50
	Please order vegetariar	n option with your server	
	THESTAG	CLASSICS	
Homemade Beef Lasagne 14.75	Butterflied Chicken Fillet (g	f) (dfa)14.50	Fish & Chips (dfa) 16.
Gently baked in our ovens, served with a choice of garlic ciabatta, chips or salad	Cajun spiced chicken fillet on a bed of sweet potato fries, a side of coleslaw and side salad		Beer battered fillet of fish served with garden peas, lemon wedge, tartare sauce and chips
10oz Sirloin Steak (gf) (dfa)	Steak Hogie Strips of minute steak, mushroo served in a baguette topped with and served with chips and salad	n melting cheese	Homemade Beef Chilli (gf) 14. Chilli served with tortilla crisps and a choice of chips or rice Add cheese £1.50
Bangers & Mash (va)	Crispy Chicken Caesar Salad (va)		Whole Tail Whitby Scampi 14. Served with chips, garden peas, tartare sauce and lemon wedge
Sweet Potato, Chickpea & Spinach Curry (gf) (vf) 14.25 Served with rice and a poppadom	Pork Belly (gfa) 16.50 Black pudding, creamy mash and tenderstem broccoli with a mushroom and stilton sauce		Chicken Katsu Curry (vga)
Wild Mushroom & Thyme Linguine (v)	Beetroot Falafels (v) (vga)		Crispy-Skinned Seabass 17. Seafood chowder, bacon, tenderstem broccoli, watercress and chive oil
	THE STAG	RUDGEDS	
Stag Burger		14.50	Gourmet Burger 18
6oz beef burger in a brioche bun with lettuce, tomato and pickled red onion. Served with skin on fries and coleslaw Plain 13.50	Pretzel bun, smoked Applewood pickled red onion, and homema Served with pickles and skin on	l cheese, lettuce, tomato, de burger sauce.	6oz beef burger served in a brioche bun with smoky pulled pork, cheese sauce, crispy bacon, BBQ sauce, lettuce, tomato and beer-battered
Cheese	Crispy New Orleans Chicken Burger 15.95 with lettuce, tomato, pickled red onion and piquant sauce. Served with coleslaw and skin on fries		onion rings. Served with skin on fries and coleslaw
	LOADEI) FDIFS	
Loaded Katsu (vga)		8.25	Loaded Cheesy (gf)
Breaded chicken in a creamy katsu sauce topped with spring onions	Homemade chilli with nacho che and crispy onions		Smothered in a nacho cheese sauce, bacon and spring onions
Olives (gf) (vg) 4.00	SID		Garlic Ciabatta (v) 4.
Sweet Potato Fries (gf) (vg) 4.50		4.00	Garlic Ciabatta with Cheese (v) 5.
Coleslaw (gf) (v)	_		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
	DESS	ERTS	
Profiteroles 7.25	Chocolate Brownie (gfa) (vga	7.50	Sticky Toffee Pudding 7
Six individual choux buns drizzled with chocolate sauce and biscuit crumb	Homemade triple chocolate bro sauce, biscuit crumb and caram	wnie, chocolate	Served with a biscuit crumb and honeycomb ice cream Lotus Biscoff Cheesecake 7.
	Luxuum Ioo Croom of the Dor	V (gfa) (vga)7.00	A slice of creamy cheesecake served with vanilla ice cream
Apple & Blackberry Crumble (gfa) 7.25 Served with custard, ice cream or pouring cream	Luxury Ice Cream of the Day Three scoops of ice cream with a biscuit. Please ask your server fo	a homemade shortbread	Lemon Tart 7



