

Sunday Menu



To Start

TOASTED SOURDOUGH FINGERS

With Olive Oil & Balsamic Dipping Pot, Garlic Infused Butter & Marinated Olives, Peppers, Garlic & Small Gherkins (V)
(GF OPTION AVAILABLE) - **8.95**

BELLY PORK

Roasted Belly Pork In Teriyaki Glaze, With Fried Rice Noodles & Sesame Seeds (DF) - **9.5**

BREADED WHITEBAIT

Served With Tartare Sauce & Lemon Wedge (DF) - **8.75**

BANG BANG CAULIFLOWER

Spicy Battered Cauliflower Florets With A Coconut Curry Sauce & Sesame Seeds (V/VE/DF) - **7.95**

SMOKED BACON & CHICKEN LIVER PATÉ

With Truffle Oil, Plum & Apple Chutney, Served With Toasted Sourdough
(GF OPTION AVAILABLE) - **8.95**

SALT & CHILLI SQUID

Garlic & Paprika Dusted Calamari With Sea Salt, Chilli Flakes, Spring Onion, Fresh Chilli & A Lime & Chilli Mayonnaise & Lime Wedge (DF) - **9.25**

PANKO BREADED KING PRAWNS

Served With A Bloody Mary Slaw & Lemon - **9.5**

CREAMY MUSHROOMS

Baked Button Mushrooms, With Garlic, Double Cream, Mature Cheddar Cheese & Herbs, With Crispy Shallots, Served With Toasted Sourdough (V) (GF OPTION AVAILABLE) - **8.95**

The Main Event

PAN FRIED SALMON FILLETS

Marinated In A Chilli, Ginger, Soy & Honey Sauce Served With Rice Noodles & Pan Fried Pak Choi (DF) - **21.5**

PISTACHIO PESTO PASTA

Linguine Tossed In Pesto, With Pistachio Nuts, Parmesan, Sundried Tomatoes, Lemon Juice, Fresh Basil & Toasted Garlic Sourdough (V/VE/DF) (GF OPTION AVAILABLE) - **17.0**

ADD CHICKEN BREAST - 5.0 ADD HALLOUMI - 3.5

BEER BATTERED GIANT FISH GOUJONS

With Hand Cut Chips, Crushed Minted Peas, Tartare Sauce & Charred Lemon
(GF/DF OPTION AVAILABLE ON REQUEST) - **19.0**

CHEF'S RENOWNED STEAK & ALE PIE

Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy - **18.95**

SAUTEED CHICKEN BREAST

Strips Of Chicken Breast In A Creamy Leek & Bacon Sauce, Served With Mash Potato & Green Beans, Topped With Crispy Pancetta (GF) - **19.5**

PRIME 6OZ WAGYU BURGER

Grilled & Topped With Smoked Cheddar & Crispy Onions, On A Bed Of Baby Gem Lettuce & Salsa Mayo, Served In A Toasted Pretzel Bun With Hand Cut Chips, Onion Rings & Virgin Mary Slaw (GF OPTION AVAILABLE ON REQUEST) - **19.5**

Roast Dinner

Served With- Yorkshire Pudding, Crispy Roast Potatoes, Rustic Root Vegetables & Mixed Greens, Topped With Chefs Renowned Sunday Gravy
(GF/DF OPTIONS AVAILABLE ON REQUEST)

ROASTED SIRLOIN OF EXTRA MATURE BEEF – 22.0

ROASTED BELLY OF PORK – 21.5

ROAST BREAST OF TURKEY WITH SAGE & ONION STUFFING – 19.5

ROAST SELECTION

Choose A Selection Of Any Of The Above Meats – **22.0**

EXTRA LARGE ROAST

Make Your Roast Extra Large – Extra Meat, Potatoes & Yorkshire Pudding + **7.5**

CARROT & SPICED MARMALADE WELLINGTON

Roast Potatoes & Mixed Greens, Topped With Vegan Gravy (V/VE/DF) – **18.5**

PLEASE LET YOUR SERVER KNOW IF YOU'RE NOT VEGAN & WOULD LIKE A YORKSHIRE PUDDING (V) + 2.5

STAG ROAST PLATTER FOR TWO – 43.0

A Selection Of The Above Meats, Yorkshire Puddings, Crispy Roast Potatoes, Sage & Onion Stuffing, Cauliflower Cheese, Rustic Root Vegetables & Mixed Greens, With Chefs Renowned Sunday Gravy
(GF/DF OPTIONS AVAILABLE ON REQUEST)



To Finish

BLACK CHERRY PROFITEROLE

Warm Giant Yorkshire Pudding Filled With Black Cherry Compote, Chocolate Crumb & Whipped Cream, Topped With Chocolate Sauce (V) - **8.5**

VANILLA CHEESECAKE

With An Orange & Cinnamon Glaze, Served With Cream (V) - **8.75**
(VE OPTION AVAILABLE WITH SUBSTITUTE)

ESPRESSO BROWNIE TRIFLE

Warm Chocolate Brownie Soaked In Cold Brew & Kahlua, Layered With Custard & Cream (V/GF) - **9.0**

CRUMBLE OF THE DAY

With Custard (V) - **8.0**

CHOCOLATE & RASPBERRY TART

With Raspberry Sauce & Raspberry Sorbet (VE/V/GF/DF) - **7.75**

CHEESE PLATTER & SAVOURY BISCUITS

Stilton, Cheddar, Brie, Celery, Savoury Biscuit Selection, Leaves, Apple & Ale Chutney (V) - **10.0**

RASPBERRY SORBET (V/VE/GF/DF) - 5.0

REAL DAIRY ICE CREAM

CHOOSE FROM- MADAGASCAN VANILLA, CHOCOLATE, STRAWBERRY, HONEYCOMB (V) OR DAIRY FREE & GLUTEN FREE VANILLA (V/VE/GF/DF)
2 SCOOPS - 5.0 3 SCOOPS - 7.0

OUR DISHES ARE FRESHLY PREPARED ON SITE TO BRING YOU THE BEST FLAVOUR, SO YOUR MEAL MAY TAKE A LITTLE LONGER.

♥ WE ARE FRESH FOOD – NOT FAST FOOD ♥

Sunday Menu

ORDER FORM



BOOKING NAME..... DATE OF BOOKING...../...../..... TIME OF BOOKING.....

NAME	STARTER	MAIN	DESSERT	ALLERGENS
1				
2				
3				
4				
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Our Dishes Are Freshly Prepared On Site To Bring You The Best Possible Flavour, So Your Meal May Take A Little Longer –
Thank You For Your Patience And Understanding ♥

Allergens

Our Food Is All Prepared In A Working Kitchen So Any Dish May Contain Traces Of Nuts, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Milk, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphate, Lupin & Molluscs

As We Have A Working Kitchen There Is A Small Risk That Tiny Traces Of These May Be In Any Other Dish Or Food Served Here. We Understand The Dangers To Those With Severe Allergies, So Please Make Your Server Aware If This Is The Case & That Information Will Be Passed To The Kitchen Team.

SUITABLE FOR:

V = VEGETARIAN VE= VEGAN GF = GLUTEN FREE DF = DAIRY FREE

Terms & Conditions

To Book A Table Call 01933 222316 or Email info@stags-head.com

We Will Please Require:

A £5 Per Person Non-Refundable Deposit Will Please Be Required To Confirm Your Booking. For Bookings Of 8 Or More We Will Please Require A Pre Order At Least 1 Week Prior To Your Booking Date.

One Bill Per Booking Will Be Supplied.

An Optional 10% Service Charge Will Be Added To Parties Of 8 Or More. At Least 4 Hours' Notice Will Be Required To Cancel Pre Ordered Food Or Full Payment Will Be Required.

Gratuities Given To Our Staff Are Shared Between All Staff Working That Shift.