

# THE STAGS HEAD

## GREAT DODDINGTON

### NIBBLES

#### GRIDDLED CIABATTA FINGERS

With Olive Oil & Balsamic Dipping Pot, Garlic Infused Butter & Marinated Olives, Peppers, Garlic & Gherkins (V) – **8.5** (GF OPTION AVAILABLE ON REQUEST)

#### OLIVES

Marinated In Olive Oil With Roasted Peppers, Garlic & Gherkins(V/VE/GF/DF) – **5.0**

### TO START

#### BREADED WHITEBAIT

Blanch Bait Served With A Chunky Tartare Sauce With Charred Lemon (DF) – **8.0**

#### MANGO & BRIE PARCELS

Filo Pastry Parcels Filled With Mango & Brie Served With Caramelised Red Onion Chutney (V) - **9.75**

#### BUTTERMILK CHICKEN

Buttermilk Chicken Topped With Crispy Onions & Served With A Blue Cheese Dip – **8.5**

#### ROASTED MIXED MUSHROOMS

Baked In Smoked Sea Salt & Truffle Oil, Topped With Stilton & Crispy Fried Onions – **7.75** (GF OPTION AVAILABLE WITH SUBSTITUTE ON REQUEST)

#### BELLY PORK

Oven Roasted Belly Pork In Teriyaki Glaze With Fried Leeks & Sesame Seeds - **9.0**

#### GARLIC & CHILLI KING PRAWNS

Sauteed In A Garlic, Chilli & Coriander Butter With Toasted Ciabatta – **10.50** (GF AVAILABLE)

#### BANG BANG CAULIFLOWER

Spicy Battered Cauliflower Florets With A Coconut Curry Dipping Sauce (V/VE/DF) – **7.5**

#### SALT & CHILLI SQUID

Garlic & Paprika Dusted Calamari With Sea Salt, Chilli Flakes, Spring Onion, Lime & Chilli Mayonnaise (DF) – **8.0**

#### SMOKED BACON & CHICKEN LIVER PATÉ

Topped With An Orange Liquor Glaze, Served With Toasted Crostini - **7.50**

#### BAKED CAMEMBERT

PERFECT AS A STARTER, SNACK, MAIN OR TO SHARE

Infused With Rosemary, Garlic & Sea Salt Served With Toasted Crostini & Red Onion Chutney (GF OPTION AVAILABLE ON REQUEST) – **17.0**

### SNACKS

#### TOASTED PANINIS

SERVED WITH HAND CUT CHUNKY CHIPS & STAG COLESLAW

**SMOKED BACON, CREAMY MELTED BRIE & SWEET THAI CHILLI – 11.95**

**TUNA MELT - TUNA MAYO, CHEDDAR CHEESE & RED ONION – 11.50**

**GRILLED MUSHROOM, CHEDDAR CHEESE & RED ONION (V) – 11.50**

**EXTRA MATURE CHEDDAR CHEESE & BAKED BEANS (V) – 11.50**

#### OVEN BAKED JACKET POTATO

SERVED WITH MIXED SALAD LEAVES & STAG COLESLAW

**SMOKED BACON, CREAMY MELTED BRIE & SWEET THAI CHILLI – 12.50**

**TUNA MELT - TUNA MAYO, CHEDDAR CHEESE & RED ONION – 12.25**

**GRILLED MUSHROOM, CHEDDAR CHEESE & RED ONION (V) – 12.25**

**EXTRA MATURE CHEDDAR CHEESE & BAKED BEANS (V) – 12.25**

### THE MAIN EVENT

#### TWICE BAKED BELLY PORK

Served With Dauphinoise Potatoes, Fine Green Beans, Topped With A Spiced Apple & Pear Jus – **20.0**

#### MALAYSIAN FISH CURRY

King Prawn, Cod, Haddock & Hake With Sweet Potato, Pineapple & Sliced Pepper In A Malaysian Coconut Broth With Coconut Steamed Basmati Rice

(SPICY) (GF/DF) – **20.0**

**ADD MINI PRAWN CRACKERS – 2.5**

#### CHEF'S RENOWNED STEAK & ALE PIE

Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy – **18.0**

#### HALF ROASTED CHICKEN

Thyme & Sage Seasoned Half Roast Chicken Served With Roast Potatoes, Sage & Onion Stuffing & Seasonal Greens & Yorkshire Pudding Topped With Gravy - **19.0**

#### BAKED SEABASS FILLETS

Baked Seabass Fillets, Set On A Green Pea & Parmesan Risotto (GF) – **20.0**

#### VENISON BOURGUIGNON

Slowly Braised Venison & Root Vegetables In A Rich Red Wine & Baby Onion Gravy, Served With Rice – **20.0**

#### BEETROOT TORTELLINI

With Crumbled Goats Cheese, Beetroot & Pine Nuts In A Beetroot Cream Sauce Served With Ciabatta Fingers (V) - **17.0**

#### 8 OZ EXTRA MATURE SIRLOIN STEAK

Served With Sauteed Mushrooms, Griddled Tomato, Onion Rings & Hand Cut Chips (DF/GF) – **27.50**

**ADD A SAUCE – 4.0** PEPPERCORN (V) OR STILTON & WHITE WINE (V)

#### IMAM BAYILDI

Baked Aubergine With Cherry Tomatoes, Pine Nuts, Crumbled Feta, Olive Oil & Roasted Garlic Puree, Served With Steamed Rice (V/GF)

(VE/DF OPTION ON REQUEST) – **17.0**

#### BEER BATTERED FISH

Beer Battered Cod, With Hand Cut Jenga Chips, Pea Purée, Tartare Sauce & Charred Lemon (GF/DF OPTION AVAILABLE ON REQUEST) – **17.0**

#### PRIME 6 OZ WAGYU BURGER

Grilled & Topped With Smoked Cheddar On A Bed Of Baby Gem Lettuce & Beef Tomato Served In A Toasted Pretzel Bun With Hand Cut Chips, Onion Rings & Coleslaw (GF OPTION AVAILABLE ON REQUEST) – **18.0**

#### BUTTERMILK CHICKEN BURGER

Panko Coated Buttermilk Chicken Thigh On A Bed Of Baby Gem Lettuce & Beef Tomato Topped With Smoked Cheddar, Smoked Streaky Bacon, Crispy Onions & Hickory BBQ Sauce Served In A Toasted Pretzel Bun, Hand Cut Chips & Coleslaw – **17.0**

#### GRILLED HALLOUMI & MUSHROOM BURGER

Grilled Halloumi & Mushroom Served In A Toasted Pretzel Bun With Baby Gem Lettuce & Beef Tomato Topped With Chilli Jam, With Hand Cut Chips, Onion Rings & Balsamic Dressed Leaves (V) – **16.0**

#### BURGER TOPPINGS

HALLOUMI, CRUMBLED STILTON,  
BACON, SAUTEED MUSHROOMS – **3.0**  
FRIED EGG – **1.5**

### SIDES

**TOASTED GARLIC CIABATTA (V) – 4.0** (GF/VE/DF OPTION AVAILABLE)

**HAND CUT CHIPS (V/VE/DF/GF) – 5.0**

**SKINNY FRIES (V/VE/DF/GF) – 4.0**

**ADD CHEESE TO ANY OF THE ABOVE (V/GF) – 1.5**

**ONION RINGS (V/VE/DF) – 4.0**

**HOUSE SALAD & BALSAMIC (V/VE/DF/GF) – 5.0**

**SAUTEED MUSHROOMS (V/VE/DF/GF) – 4.0**