The Stags Head

MOTHER'S DAY

2 Courses £29.95 3 Courses £36.95

Starters

Salt and Pepper Chicken
Battered chicken breast chunks, with salt and pepper seasoning, spring onion and chilli

Smooth Duck Pate (GFA)
Served with red onion chutney and toasted bloomer bread

Leek and Potato Soup (veo) (GFA)
With wholegrain bloomer bread and butter

Lamb Kofta
Crumbled feta, pickled red onion, mint yoghurt, sourdough flatbread

Creamy Garlic Mushrooms (v) (GFA)
Sliced button and chestnut mushrooms cooked in a creamy garlic sauce, served on garlic ciabatta.

Prawn Cocktail (GFA)
Served with malted bloomer bread & butter

Vegetable Gyoza
Japanese fried dumplings filled with Asian vegetables. Served with sweet chilli sauce

Main Courses

Fish Pie (GFA)
A selection of smoked and unsmoked fish, in a creamy sauce, topped with mashed potatoes. Served with buttered vegetables.

Chicken Supreme (GFA)
Roasted chicken breast topped with a garlic mushroom sauce and finished with parmesan. Served with truffle mash and fresh greens.

Bacon chop (GFA)
Topped with fresh rum soaked pineapple and fried egg. Served with chunky chips, roasted tomato, onion rings and petit pois.

Salmon Hollandaise
Prime salmon fillet finished with hollandaise sauce. Served with creamy mashed potatoes and fresh greens.

Stag's Coconut Chicken Curry (GFA)
Served with basmati rice, flatbread & mango chutney

Penang Vegetable Curry (ve) (GFA)
Served with basmati rice, flatbread & mango chutney

Handmade Beef Burger (GFA)
Angus beef patty, topped with mature cheddar and bacon. Served on a brioche bun with fresh leaves, sliced tomato, skin on fires, and homemade burger sauce

Garden Vegetable Burger (ve) (GFA)
Served on a brioche style bun with fresh leaves, sliced tomato, skin on fires, and mango sauce

Crave Panko Chicken Burger
Hand coated Panko-crumbed chicken breastbun with fresh leaves, sliced tomato, skin on fires, and a slightly spicy crave mayo. Served with skinny fries and extra crave dip.

Mushroom Bourguignon Pie (ve) (GFA)
A medley of mushrooms cooked in a rich garlic and red wine sauce wrapped in shortcrust pastry. Served with chunky chips, fresh vegetables and red wine jus

Beef Bourguignon (£2 supplement) (GFA)
Prime beef gently braised in a rich garlic and red wine sauce with baby onions, mushrooms and bacon. Served with creamy mashed potatoes and fresh green vegetables.

Sunday Roasts (GFA)

All our classic roasts are served with; roast potatoes, seasonal vegetables, homemade Yorkshire pudding and of course lashings of proper gravy.

Topside of Beef
Roast Turkey with Sage & Onion Stuffing
Roast Gammon
Trio of Roast Meats (£2 supplement)
Carrot, Mushroom and Spinach Wellington (v/veo)

Make your roast extra special
Cauliflower Cheese £4.95 Pigs in Blankets £4.95

Side Orders

Homemade Onion Rings £4.45 Garlic Ciabatta £4.45 (with cheese £4.95) Salt & Pepper fries £4.95
Skinny Fries or Chunky Chips £4.45 Dressed Salad £4.45

Desserts

Sticky Toffee Pudding
Served with creamy custard

Chocolate Brownie (GFA)
Warm, rich gooey and served with vanilla ice cream

Tart au Citron (ve) (GFA)
A tangy lemon tart with raspberry sorbet

Local Ice Cream Selection (GFA)
The classic Neapolitan selection of Strawberry, Vanilla & Chocolate. Finished with a crunchy wafer.

Jam Roly Poly
An indulgent classic served with creamy custard

Apple Tart
With Vanilla Ice cream

Please be aware that all our dishes are prepared in kitchens where nuts, gluten and other allergens are present, therefore we cannot guarantee that any item is "free from" traces of allergens. Information on our dishes is available upon request from our team. (v) suitable for vegetarians. (ve) suitable for vegans. Fish dishes may contain bones. All weights are approximate and before cooking. Poultry and shellfish dishes may contain bones and/or shell. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which is not listed on the menu. Please ask a member of the team if you are concerned about the presence of allergens in your food