

LUNCH MENU



stag & huntsman

SNACKS & SMALL PLATES

GREAT FOR SHARING

Home-made soda **bread & butter (gfo)** £4

Pitted Nocellara **olives (gf)** £4

Welsh rarebit on sourdough toast £8

Selection of Salt Pig **Cured Meats**,
chutney, farmhouse bread **(gfo)** £17

Chorizo scotch egg with garlic mayo £8

STARTERS

Soup of the Day, sourdough bread, butter **(v)(gfo)** £7

Prawn Cocktail, baby gem, cucumber, lemon, soda
bread **(gfo)** £9.5

Gin cured Chalk Stream trout, beetroot,
dill & buttermilk **(gf)** £15

Isle of White Heritage Tomatoes, burrata,
elderflower & basil **(gfo)** £13.50

English Asparagus, preserved lemon, old Winchester,
crispy hens egg **(v)** £12.50

LUNCH DISHES & SANDWICHES

Fish Finger Sandwich, brioche bun, tartare sauce, lettuce £9

Highmoor Grilled Cheese, granary bloomer, Branston pickle £10

Venison Steak Ciabatta, beetroot relish, horseradish mayo **(gfo)** £12

Ploughman's Lunch, pork pie, honey roast ham, pickled eggs, toasted sourdough bread £18

Pressed Ham Hock, Stoke's Farm eggs, chips, pineapple chutney **(gf)** £16

MAINS

Rigatoni, nduja, tomato, fennel, burrata,
pangrattato £16 **(ve)**

The Stag Beef Burger, cheese slice, lettuce,
tomato, brioche bun, special sauce, fries **(gfo)** £18

Rebellion Beer Battered Haddock, chunky chips,
crushed minted peas, gherkin, tartare sauce £18

Chicken, Leek & Pancetta Pie, mashed
potatoes, proper gravy £22

STEAKS

8oz Flat-Iron Steak (gf) £27

8oz Sirloin Steak (gf) £35

Served with chunky chips, dressed rocket and
parmesan salad

Red Wine Sauce, Peppercorn **£3**

SIDES

Skinny Fries, Chunky Chips, Seasonal Buttered
Greens, Mixed Garden Leaf Salad £4.5

FOR THE FAWNS

(CHILDREN UP TO 13 YEARS)

Fish and Chips, peas £8

Kids Sausage and Chips, beans £8

Kids Rigatoni Pasta, tomato sauce, fresh basil **(ve)** £8

Scoop of Ice Cream, £4

Chocolate Chip Cookie Dough, vanilla ice
cream £6



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DESSERTS

Crème Brûlée, garibaldi biscuits £8

Chocolate Chip Cookie Dough,
vanilla ice cream £8

Sticky Toffee Pudding (gf)
toffee sauce, vanilla ice cream £8

Apple & Pear Crumble (gfo), cinnamon
& oat crumble, home-made custard £8

Affogato (gf), vanilla ice cream, amaretto liqueur £6

Chiltern Ice Cream & Vegan Sorbet Selection (gf),
(Choose 3 scoops)
strawberry & cream, dark chocolate,
Madagascan vanilla bean, mango sorbet, lemon
sorbet, blackcurrant £6

LOCALLY SOURCED

CHEESEBOARD

chutney, crackers £12

**SPECIALITY COFFEE,
TEA AND MORE**

Espresso, Macchiato, Flat White, Americano,
Cappuccino, Latte, English Tea, Fruit Teas,
Earl Grey, Green Tea, Jasmine Tea, Chai Tea,
Chamomile, and Peppermint. Hot Chocolate.

Decaf Coffee and Tea available

POST PRANDIALS

Don Pedro £10
Boozy Adult Milkshake with your choice liqueur

Ports or Sherry 100ml from £8
Ask for our wine/cocktails list

Brandy Old Fashioned £10
Courvoisier, glazed cherry, bitters

Dark and Stormy Tall £8
Dark rum and ginger beer, bitters

Grey Goose Espresso Martini £10
Splash of vanilla to give it the edge

Irish Coffee £8
Exactly how it should be

Negroni £10
No need to explain this one

Sloe Gin Fizz £10
Fresh, zesty and wonderful

**WINE BY
THE GLASS**

ASK FOR OUR
FULL WINE
AND COCKTAIL
LIST

WHITE

Pasos de la Capula, Viera, Spain

125ml 175ml 250ml bottle

£(.50 £*.0) £9.50 £2*

Protea, Chenin Blanc, South Africa

£5.0 £.50 £9.50 £2

Bob, Organic Sauvignon Blanc, BYK NYUbx

£7.50 £10.50 £15.50 £42

Montsable, Chardonnay, France

£6.50 £9.50 £12.50 £35

RED

Pasos de la Capula, Tempranillo, Spain

£(.50 £*.0) £9.50 £2*

Protea, Merlot, South Africa DU hcb Bosca,

£5.0 £.50 £9.50 £2

Malbec, Mendoza, Argentina

£7.0 £9.50 £11.50 £()

Cuvee Dissenay, Pinot Noir, France

£6.50 £9.50 £12.50 £35

BUBBLES & ROSÉ

Ancora, Pinot Blush, Provincia Di Pavia

£6.20 £7.90 £10.50 £31

Olivier Coste Rosé, France

£7.90 £9.90 £11.90 £42

Sacchetto DfcgWwFcgZ-HUmJ`UGUbXz`

£3)

DfcgWwZ-HUm

£* £' \$

A.Bergère Champagne, Origine Brut

£%& £*)



Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest, please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.

Some dishes may contain nuts, bones, or shot. (v) vegetarian, (ve) vegan, (gf) gluten free, (gfo) gluten free option – 12.5% discretionary service charge added to bill