



SAMPLE SET MENU

2 COURSES - £19.95

3 COURSES - £24.50

STARTERS

Chef's seasonal soup (v)
sourdough bread

Soft-boiled duck egg
asparagus and prosciutto spears and
brioche soldiers

Pulled pork rilette
toasted chia bread and a mixed leaf
salad

MAINS

The Stag's classic burger
in a toasted brioche bun with
smoked cheddar, pancetta, beef
tomato, and our signature burger
sauce

**Supreme of chicken stuffed with
chicken livers, smoked bacon and
herbs**
wrapped in prosciutto, with wilted
spinach, roasted new potatoes and
creamy peppercorn sauce

**Three bean, chickpea and root
vegetable cassoulet (v)**
in a rich tomato and Parmesan sauce
with Secretts' mixed leaves and
garlic ciabatta

**Roasted beef and mushroom pie with
celeriac and horseradish mash,
buttery peas and red wine gravy**

DESSERTS

Sticky toffee pudding
toffee sauce and vanilla ice cream

Dark chocolate and hazelnut parfait
hazelnut crumb and caramel sauce

Apple and blackberry crumble
vanilla custard

FRESH — LOCAL — SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL,
PLEASE SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF
HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN
NOT GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT
WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE