

# THE STAG



## PUBLIC HOUSE

Sunday lunch, 22<sup>nd</sup> January

### Bar snacks & starters

Homemade soda bread 1.50

Olives 3.00

Scotch egg 3.50

**Pork crackling, warm apple sauce 3.50**

Hummus with flatbread 4.50

Fried brie with cranberry sauce 4.00

Carrot & orange soup 5.50

Spicy chicken wings with sour cream 6.00

**Charcuterie plate with pickled onions & capers 7.00**

### Mains

Macaroni cheese 9.50 (add spinach or bacon 1.00)

Pearled spelt risotto with spinach & feta cheese 11.00 (add bacon 1.00)

Herb fishcake with leeks & egg sauce 12.50

Sea bass fillett with jerusalem artichokes and cavolo nero 14.50

### Roasts

Topside of **Beef** (pink or well done) 14.50

Mushroom & cashew **Wellington** with veggie gravy 12.50

Blythburgh **Pork** loin with apple sauce 14.25

Whole roast free-range **Chicken** with bread sauce 25.75 (for two)

*Roasts served with Yorkshire pudding, roast potatoes & vegetables*

**SIDES'** Roasties, Savoy cabbage or roast carrots 3.50

Chips or mix leaf salad 4.00

### Desserts

Warm clementine rice pudding 5.50

Almond panna cotta with caramel and nuts crisp bread 6.00

Pineapple cheesecake with palmier cookies 5.50

Hot chocolate fondant with salted caramel ice cream 6.50

Warm Eve's pudding with custard or cream 8.00 (for two, allow 10mins)

British Isles Cheese board with oat biscuits 11.00

**Stilton, Montgomery cheddar & Bath soft**

***The Stag Supports the Royal Free Charity - 50p from each pudding is donated to our amazing local hospital, The Royal Free. We specifically support the Complementary Therapy Unit which receives no direct support from the NHS.***

*A discretionary service charge of 10% is added to food bills.*

## Cask Ale & Porter of the Day

### Nethergate's Old Growler Porter (5%abv)



Nethergate has brewed traditional ales in the Stour Valley since 1986, firstly in the small town of Clare, in Suffolk & then in 2005, moving to a new brewery on the south bank of the river Stour, a mile or two down river at Pentlow. Their beers been recognised by their excellence, winning many awards, both regionally and nationally. A recent major award was at the Chicago International Beer Festival where they were awarded the prestigious Platinum Medal for Nethergate Old Growler! Here it is >> A top winter beer, complex, satisfying porter, smooth and distinctive. Roast malt and fruit feature in the palate. The finish is powerfully hoppy with a hint of liquorice. Top heritage beer. Porter kept Londoners of 1790 to 1890's alive!

### Windsor & Eton Brewery Conqueror Black IPA 5%

Professional brewing returned to Windsor after the last brewery closed its doors in 1931, which brought to an end a tradition of Windsor brewing that had lasted for well over 300 years. Under the guidance of Master Brewer Paddy Johnson, a former operations director at Scottish & Newcastle with an MSc in brewing science and a career that began at the Horsleydown brewery by Tower Bridge in London, where he helped make Imperial Russian Stout. Will Calvert, as well as having a surname that recalls two of London's great porter brewers from the 18th century, worked at Allied Breweries, where he gained a doctorate in yeast physiology, and also spent three years as a technical brewer with Courage, which is where he met Paddy. They kindly put on a beer festival for us at the Stag last autumn. W & E have quickly become widely known as a class outfit with some amazing twists of beer & creating some awesome modern ales. Conqueror is the outcome of a team of England's top brewers making a beer they would love & coming up with an absolute gem.

**Notes** Conqueror is an amazing, rich, complex and very distinctive ale. It is brewed with a careful blend of 5 speciality malts along with Summit and Cascade hops to produce an intense combination of roasted flavours balanced with full fresh pine hop aroma.

### Bottle of the Day...Westmalle Dubbel, Westmalle Belgium 7%



**TRAPPIST ALES?** There are seven Trappist breweries in the world, 6 in Belgium - they are Westmalle, Westvleteren, Chimay, Rochefort, Orval and Achel. We stock all but Westvleteren & Trappe of Holland. For more details on these amazing ales please see Friar Alex or the Stag's Beeropedia

#### New White:

...From Spain

#### **A20 Albarino Sobre Lias 2009 £32.00**

The delightful Angela Martin and her husband Andrew McCarthy run the **Castro Martin** estate, in **Rias Baixas**, on Spain's **Galician coast**. A one grape winery, this Bodega is all about **Albarino** and **Castro Martin** has led the way in the grape's recent revival. The wine is sophisticated, tongue-tingling, musky apricot fruit with a lingering mineral and spice finish. Albarino has become so very trendy - and deservedly so. Perfect fish & white meat match

#### **From France - Sancerre Blanc Domaine de la Chezatte 2009 £36.00**

The clay & flint stone slopes give a refined & elegant wine. Gooseberry, lemon & cut grass notes alongside flinty, mineral notes. Mouthwatering acidity keeps it fresh.

#### New Reds:

*From U.S.A...*

#### **Charles Smith Velvet Devil Merlot Columbia Valley 2009 £34**

Charles Smith with his big hair, kick ass attitude arrived in the Walla Walla Valley following years managing heavy metal rock bands. Originally hailing from northern California, he has been involved with wine personally and professionally his entire life. "PURE **VELVET!** Milk chocolate, wild blackberry, baking spice, rose oil...beautifully perfumed Washington in a glass...Velvet Devil? **HELL YEAH!**" - Charles Smith

