

# THE STAG



## PUBLIC HOUSE

### Bar snacks & starters

Homemade soda bread 1.50

Olives 3.00

Scotch egg 3.50

**Pork crackling, warm apple sauce 3.50**

Fried brie with cranberry sauce 4.00

Hummus with flatbread 4.50

Carrot & orange soup 5.50

Chicken liver pate, piccalilli & crisp bread 5.50

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

### Mains

Macaroni cheese 9.50 (add spinach or bacon 1.00)

Herb fishcake with leeks & egg sauce 12.50

Mussels with old rosie cider jus 8.00/13.00

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

Sea bass fillett with jerusalem artichokes and cavolo nero 14.50

**Meatloaf with NW3 baked beans & mash 12.50 (add blue cheese 2.00)**

10oz hanger steak with creamed spinach 16.00

Blythburgh pork schnitzel with heritage potato salad 12.00

The Stag Beef Burger with chips 11.00 (add cheese or bacon 1.00)

**Stag Pie: chicken, leek & mushroom 12.50**

### SIDES'

Mash, Red cabbage or savoy cabbage 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

### Stiff Upper Lip Pale Ale 3.8%



New Beer to The Stag - welcome to 'By The Horns Brewing Co' & their beer Stiff Upper Lip a top hoppy Pale Ale. Friends Alex Bull and Chris Mills found their home-made beer had so many compliments that they decided to turn their hobby into a business.

Now, just over a year Alex, aged 25, and 27-year-old Chris, who house-share in Putney, run their five-barrel craft brewery on a small industrial estate on Summerstown, in the shadow of Wimbledon Stadium. Although they carrying on with their London jobs on a part-time basis - Alex with an oil company and Chris with a merchandising firm - they were soon producing ales for local beer festivals. Their three beers were well sought out at the Wandsworth Beer Festival in October. And as their output increases, Alex and Chris plan to give up their jobs after Christmas, so they can work full-time on their brewery.

They have already re-branded their beers, giving the 'pump clips' a modern image, with more striking names to go with them. Pale Ale is now Stiff Upper Lip, Red is Diamond Geezer and Pale Wheat is Bobby on the Wheat

### 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 Whites

#### 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, minerally notes. Mouthwatering acidity keeps it fresh.

### New Red:

#### 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**

