



Est. 1874

Celebrating 150 years of neighbourhood hospitality.

Friends & Family group dining menu for 10 guests or more

Two course £30. Three course £40 per person

ON ARRIVAL

Freshly baked bread & whipped marmite butter (v)

STARTERS

Cumberland scotch egg & wholegrain mustard mayo

Chicken liver parfait, apple chutney, cornichons & sourdough

Burrata with British heritage tomatoes & basil (v)

Beetroot and broccoli salad with garden peas, crispy chickpeas & vegan feta (vg)

MAINS

Beef & bone marrow pie with sautéed seasonal greens

28 day aged sirloin, hand cut triple cooked chips or mixed leaf salad & peppercorn sauce Add £9

Pan fried sea bream, caramelised potatoes, sautéed kale & miso beurre blanc

Flat iron chicken with garlic jus & hand cut triple cooked chips

Celeriac steak, grilled broccoli, sunchoke, sautéed mushrooms & peppercorn sauce (vg)

PUDDINGS

'Fromage to Age' cheese selection with crackers, grapes & homemade apple jam (v) Add £5

Sticky toffee pudding with bourbon vanilla ice cream (v)

Chargrilled pineapple and coconut panna cotta (vg)

Triple scoop bowl of either vanilla, chocolate ice cream, raspberry, or passionfruit sorbet (v)

COTE DU BOEUF DINNER £64.50 for three courses per person

To share for the table, prime Scottish Long Horn, 28 day aged Cote de boeuf by Aubrey Allen, with seasonal greens, hand cut triple cooked chips & peppercorn sauce. Cooked either medium rare or well done.

Choose from the above starters & puddings

Please make your choices & inform us of any allergens

For Friends & Family group dining we have a special wine offer. Pre-order 5 bottles of the same wine & get the 6th bottle on us. Pre-order only.

VG = Vegan, V = Vegetarian

Please inform your server if you have allergies or preferences. We are a cashless business, card payment only please.

A discretionary service charge of 12.5% is added to your bill, all is shared amongst The Stag team

@StagNW3 TheStagNW3.com