

## Est. 1874 Celebrating 150 years of neighbourhood hospitality.

| STARTERS & SHARERS  |              |
|---|--------------|
| Classic prawn cocktail served on crispy lettuce   | 9.5          |
| Cumberland scotch egg & wholegrain mustard mayo   | 7.5          |
| Homemade Sausage Roll with Pork Shoulder & Black Pudding  | 8            |
| Chicken liver parfait, apple chutney, cornichons & sourdough  | 9            |
| Burrata with British heritage tomatoes & basil  | 11           |
| Spicy Blue Cheese Buffalo Chicken Wings   | 14           |
| Spicy Blue Cheese Buffalo Cauliflower Wings (vg)  | 14           |
| ROASTS - served with beef dripping roast potatoes, seasonal vegetables, gravy & Yorkshires.             |              |
| 28-day aged roast Scottish Long Horn beef sirloin   | 24.5         |
| Côte de boeuf to share. Please allow 40 minutes cooking time  | 85           |
| Whole roast chicken served with bread sauce to share  | 44.5         |
| Slow roasted Gloucester old spot pork belly   | 21.5         |
| Leg of lamb, rolled & boneless, served pink or well done  | 22.5         |
| Cashew & lentil wellington served with vegan roast trimmings (vg)                                       | 17           |
| MAINS   |              |
| Pan Seared Salmon, stir fried summer vegetables, Romanesco & pearl cous=cous                            | 22           |
| Stag cheeseburger, aged beef patty with maple bacon, cheddar, onions, pickles, dijonnaise & chips       | 17.5         |
| Stag vegan burger, homemade quinoa & lentil patty, vegan cheese, daikon & chips (vg)                    | 17           |
| Chicken Caesar salad, hens' egg, bacon, anchovy, crispy caper, croutons, olives.                        | 18           |
| Tofu Caesar salad, crispy capers, vegan feta, olives, croutons & vegan dressing (vg)                    | 16           |
| SIDES   |              |
| Hand cut triple cooked chips (vg) Add £1.5 for parmesan & truffle                                       | 5/6.5        |
| Sautéed seasonal buttered greens (v)  | 5            |
| Mixed leaf salad in citronette (vg)   | 5            |
| DESSERTS & CHEESE BOARD   |              |
| Half Pint of Eton Mess – meringue, strawberries & Chantilly cream                                       | 8            |
| Sticky toffee pudding with bourbon vanilla ice cream (v)  | 8            |
| Chocolate Brownie with vegan Strawberry ice cream (vg)  | 8            |
| Triple scoop bowl of ice cream or sorbet (v)  | 6.5          |
| Cheeseboard. Tunworth, Barber's Cheddar & Fourme d'Ambert with crackers, grapes & apple jam (v          | v) 14.5      |
| VG = Vegan, V = Vegetarian  |              |
| Please inform you server is you have allergies or preferences. We are a cashless business, card payment | only please. |
| A discretionary corrige charge of 12.5% is added to you hill all is charged amongst The Stag too        |              |

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

@StagNW3 TheStagNW3.com