## MENU

Monday to Saturday 12:00-20:45 Sunday 12:00-19:45

## Bar Snacks

Korean BBQ Fried Chicken Wings (GF) £9
Buffalo Cauliflower Wings with Vegan Sour Cream (GF/V/VE) £8
Olives Served in Chilli \& Rosemary Marinade ( $G F / V / V E) \& 4$
Halloumi Fries with Sweet Chilli Mayonnaise (V/GF) £8
Garlic Bread/Cheesy (V) $£ 5 / £ 6$

## Sandwich Selection <br> Served Until 5pm

Choose from Toasted White/Brown Bloomer or White Baguette or GF Bread

Bacon, Brie and Cranberry £8
Tuna, Sweetcorn and Cheese £8 Sauteed Steak with Chilli Jam £10
Hummus, Roasted Vegetables \& Chickpea (VE/V) £8 Guest Ale Battered Haddock with Tartare Sauce £10
Dorset Blue Vinney with Beetroot \& Rocket (V) \&8
Stag Club £10

Garlic chicken, bacon, lettuce, tomato ®o mayonnaise

## Add Fries £3

## Sides Part 1

Chunky Chips/Cheesy (GF/V) £4/£5
Skinny Fries/Cheesy (GF/V) $£ 4 / £ 5$
Homemade Coleslaw (GF/V) $£ 3.50$
Guest Ale Battered Onion Rings (V/VE) \&5
Rocket and Prosociano Salad ( $V / G F$ ) $£ 5$
Stag Side Salad ( $G F / V E / V$ ) £4
(Lettuce, Cucumber, Sweetcorn, Red Onion)

## Starters

New Forest Wild Mushrooms on Toasted Bloomer ( $V / V E$ ) $£ 9$
Homemade Soup of the Day ( $V / V E$ ) $£ 6$
Tempura Prawns with Sweet Chilli Dip £8
Baked Camembert Chilli Jam \& Toast (V/GF on Request) \&11
Tempura Vegetables with Sweet Chilli Dip (V/VE) $£ 9$

## Mains

Hunter's Chicken (GF) £1ヶ
Coleslaw ๕̛ Fries

Guest Ale Battered Haddock \& Chips £18
Stag Guest Ale Battered Haddock Served with Chips, Peas ơ Tartare Sauce

## Warm Beetroot Salad (V/GF) £15

Mixed Leaves, Candied Walnuts and Warm Goat's Cheese Add Chicken Breast £4

Pie of the Day \&l' 7
Homemade Pie Served with Mash, Roasted Vegetables $\%$ Gravy
Pan Fried Sea Bass (GF) $£ 17$
With a Harissa Roasted Squash Risotto
Warm Harissa Roasted Squash Salad £14 ( $V E / V / G F$ on request)
Crispy Kale, Garlic Croutons, Soy Yoghurt Add Chicken Breast £4

Wild Mushroom Risotto (V/VE/GF) £16
Served with Rocket and Prosociano Cheese
Pork Belly (GF) £18
Served with Dauphinoise Potatoes, Seasonal Greens © Roasted Apple

[^0]Stag Burgers
(GF on request)
Build Your Own Stag Burger
Classic Burger £14
Brioche Bun, Lettuce, Tomato
Ketchup, American Mustard $\begin{gathered}\text { F Fries }\end{gathered}$ Double Up for $£ 4$

Load It Up
Bacon £1.50; Onion Rings (V) £1; Monterey Jack (V) $£ 1.50$ Hash Brown £1; Blue Cheese (V) £1.50; Chilli Jam £1; Buffalo Sauce £1

Southern Fried Chicken Breast £18
Brioche Bun, Lettuce, Tomato, Maple Mayonnaise đ̊ Fries
Black Bean \& Chestnut Mushroom £ 1 '7 (VE/V/GF on request)
Brioche Bun, Vegan Chilli Mayonnaise ©̊ Fries

## Grill

Served with Tomato,
Mushroom and a Side of Your Choice
8oz Rump Steak £20
8oz Ribeye £ん3
1Ooz Gammon Steak \& Pineapple £19

## Add Sauce £3

Peppercorn, Garlic Butter, Blue Cheese

## Add Fried Egg £l

Sides Part 2
New Potatoes (V/GF) £4 Seasonal Greens ( $V / V E / G F$ ) $£ 4$ Honey Roasted Carrots ( $V / G F$ ) £3 Buttered Minted Peas (V/VE/GF) £3

Mashed Potatoes ( $V / G F$ ) $£ 4$
Truffle Mac \& Cheese ( $V$ ) £4

## DESSERT MENU

## \&7

Homemade Cheesecake of the Day
Berry Compote (V)
Sticky Toffee Pudding
Salted Caramel Ice Cream (GF/V)
White Chocolate Mousse \&e Berry Coulis and Shortbread (V)
Chocolate Brownie
Chocolate Sauce \& Vanilla Ice Cream
(GF/V)
Apple \& Blackberry Vegan Crumble Served with Vegan Vanilla Ice Cream (V/VE/GF)

Ice cream selection (V)
2 scoops £4/3 scoops £5
Vanilla
Chocolate
Strawberry
Salted Caramel
Vegan
Vanilla
Chocolate Salted caramel

## CHILDRENS MENU

## 2 courses £10

## Mains

40z Steak \&e Chips Served with Tomato

Mac ' $n$ ' Choose (V)
Cheese or Tomato
With a Slice of Garlic Bread
Stag Cheeseburger
Served in a Bun with Lettuce \& Fries
Battered Fish \&e Chips
Served with Peas
Sausages, Mash \&e Peas
Homemade Gravy
Dessert
2 Scoops Ice Cream
Vanilla, Chocolate, Strawberry

## SUNDAY MENU

Our Roasts Are All Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Stuffing \& Chipolata

Hampshire 12 Hour Roast Topside of Beef £19
Served with Horseradish

## Slow Roasted Pork Loin £18

Served with Bramley Apple Sauce
Duo of Pork \& Beef \&24
Half Chicken Roasted in Lemon, Garlic \&e Thyme \&18

## Foragers Nut Roast (V/VE) £15

Remove the Yorkshire pudding for a gluten free roast!

## Children's Sunday £10 for 2 courses

Main Hampshire 12 Hour Roast Topside of Beef Slow Roasted Pork Loin Chargrilled Chicken Breast Foragers Nut Roast (V/VE)

Dessert 2 Scoops Ice Cream

Chocolate
Strawberry Vanilla


[^0]:    Braised Beef (GF) £l8
    Served with Horseradish Mash

