



Nibbles

Marinated Italian Olives (v)	4
Smoke House Mixed Nuts (v)	3
Cured Meats, Milano Salami, Parma Ham, Picante, Bresaola, B&B Pickles & Hobbs Sourdough	10/20
Hobbs House Bakery Sourdough & Local Butter (v)	4
The Stag's Devilled Cacklebean Eggs (v)	6

Small Plates

Salt & Pepper Squid & Sweet Chilli Sauce	7
Korean Fried Chicken Bites & Gochujang Mayo	7
Heritage Tomato & Stone Fruit Salad, Basil, Tuscan Olive Oil & Burrata (v)	10
Chicken Liver Parfait, Fig Chutney, Toasted Hobbs Sourdough, Sherry & Balsamic Reduction	8
Vale Asparagus, Sautéed Wild Mushrooms, Pangritata, Homemade Beer Mustard & Cacklebean Egg (v)	10
Northleach Smoked Salmon, Pickled Ginger, Micro Watercress, Wasabi & Crème Fraiche	9
Slow Roasted Tomato Stuffed Pepper, Garlic, Basil, Salsa Verde & Parmesan Reggiano (v)	8
Roasted Cauliflower, Chermoula, Moroccan Spices & Flaked Almonds (v)	8/13

Classics

Korean Fried Chicken Sandwich, Slaw, Gem, Gochujang Mayo & Fries	15
Beer Battered Fish, Hand Cut Chips, Smashed Peas & Tartare Sauce	15
The "Dirty" 6oz Stag Burger, Bacon, Burger Cheese, Pickles, Gem, Secret Sauce & Fries	14
Home Baked Honey Roast Ham, Chunky Chips & Fried Cacklebean Eggs	12

Large Plates

Pan Roasted Spring Lamb Rump, Sugar Snaps, Peas, Baby Potatoes & Mint	22
Ruby & White Pork Tomahawk, Mexican Corn, Heritage Tomato Salsa, Burnt Lime	18
Roasted Duck Breast, Grilled Stone Fruit, Charred Lettuce, Citrus & Rosemary Reduction	23
Local Donnington Trout, Roast Tenderstem Broccoli, Flaked Almonds & Chilli	17
Grilled Marinated Spatchcock Poussin, Burnt Lemon, Fries & Black Garlic Aioli	19

Steak & Fries

Our Beef is from Ruby Red Cows & Dry Aged Between 28 - 35 Days	
8oz Hanger	16
8oz Boston Strip	18
30oz Bone-in Ribeye to Share	65
Steak Toppers	
Salsa Verde	2
Black Garlic Butter	2
Black Pepper & Lemon Butter	2
Red Wine Sauce	2

Sides

Fries (v)	4
Chunky Chips (v)	4
Animal Fries (v)	6
Truffle Parmesan Fries (v)	6
Roast Tenderstem, Flaked Almonds & Chilli (v)	6
Boiled & Buttered Baby Potatoes, Chives (v)	5
Chopped Salad (v)	5
Mexican Street Corn (v)	6
(sauté corn, mixed beans, jalapeno & Coriander)	

An optional 10% service charge will be added to your bill.

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Pudding

Treacle, Orange & Thyme Tart, Honey & Ginger Ice Cream	6
‘Stag Mess’ Meringue, Chantilly Cream & Summer Berry Compote	7
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	7
Three Scoops of Winston’s Cotswold Ice Cream & Sorbet	5
Vanilla, Chocolate, Salted Caramel, Honey & Ginger, Rum & Raisin, Raspberry Ripple, Rhubarb Crumble, Coconut, Coffee, Raspberry Sorbet, Champagne & Elderflower Sorbet	

Cheese

£4 for one, £7 for two, £11 for three, or £20 all Chesses
Served with Fudges Crackers, Chutney, Grapes & Celery

Wigmore - A semi-soft cheese made from unpasteurised ewes milk, delicate and creamy. Matured for 8 weeks to fully ripen. Wigmore is made in Riseley, Berkshire, using a washed curd process in which some of the whey is replaced by water during the make, helping to give the cheese its characteristic texture.

Tunworth - Our own British, Camembert, a soft, white-rinded cheese wonderfully reminiscent of its French cousin. Made entirely by hand, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour. Pasteurised Cows milk.

Bath Blue – Made from pasteurised cows milk, a harder crumblier cheese than its sibling Bath soft. It contains subtle blue veins and there is a degree of mould ripening. The blue mould ripens inside the cheese while the white mould ripens from the surface. This results in a cheese imparting complex flavours.

Westcombe Cheddar – Made by the Calver family on their farm in Westcombe near Evercreech, Somerset. Westcombe original cheddar is a lovely clean cheese which imparts a flavour that is not too strong as to overpower although it still retains the typical unpasteurised nuttiness at the end.

Rachel – An unusual, semi-hard goat’s milk cheese that is washed in a brine solution throughout its maturation. Rich & nutty in flavour White Lake’s Pete Humphries says, ‘Rachel was named after a friend of mine – like the cheese she is sweet, curvy & nutty’.

Pudding Wine		After Dinner Pick Me Up Cocktails		Cognac, Calvados & Armagnac	
75ml Glass				25ml	
Muscats de Beaumes de Venise Rhone France 2014	8.4			Courvosier V.S	3.5
Ch Petit Vedrines AC Sauternes Bordeaux France 2014	8.9	Espresso Martini	10	Hennessy V.S	4.6
		Negroni	9	Hine Rare V.S.O.P	5.5
		Margarita	10	Remy Martin XO	18
Maury Domaine Pouderoux (Red) Languedoc Roussillon France 2016	7.9	Made In France	10	Calvados Berneroy Fine	4
		Old Fashioned	10	Janneau 5 Year	4
		Gimlet	9	Dupeyron Armagnac XO	9
		Manhattan	10		
Port		Aperol Spritz	8	Sherry	
75ml Glass		Blind Russian	9	75ml Glass	
Taylors Fine Ruby	4	White Russian	9	Tio Pepe Fino	4
Taylors LBV	4.4	Hot Chocolate Martini	10	Harveys Bristol Cream	3
Quinta de la Rosa Ten Year Tawny	9.5			Lustau Pedro Ximénez San Emilio	7
Quinta de la Rosa White	6			Lustau Amontillado Los Arcos	6.2
Taylors 20 Year Tawny	11				

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