



THE STAG
— AT STOW —

Nibble

Salted Cashews	(v)	3
Smoked Almonds	(v)	3
Marinated Italian Olives	(v)	4
Hobbs House Bakery St Martin Sourdough & Butter	(v)	4
Spiced Honey Butter Fried Chicken & Honey Sriracha Mayo		7
Ras El Hanout Cauliflower Fritter & Mango Chutney	(v)	7
Deville Lamb Kidneys on Toasted Sourdough		9
Cured Meats, Pickles & Hobbs Sourdough		10/20
Fried Oysters & Spicy Mignonette Dip		9

Small

Heritage Tomato & Burrata Panzanella	(v)	11
Peppered Venison Carpaccio & Oyster Mayo		14
Grilled Cornish Sardines, Romesco & Confit Lemon		10
Ham Hock Terrine, Pea, Watercress & Radish Salad with Piccalilli Puree		10
Wye Valley Asparagus, Fried Cacklebean Egg, Wild Garlic Butter & Parmesan	(v)	11
North Leach Smoked Salmon, Capers, Shallot, Cornichons, Dill & Lemon		10
Roast Figs & Goats Curd on Toasted Sourdough with Honey & Pine Nuts	(v)	11
Hoperation IPA Steamed Mussels, Spring Onion, Shallot & Parsley		10

Large

Whole Megrim Sole, Brown Crab & Chili Butter		24
Grilled Celery Steak, Esquites Corn & Salsa Verde	(v)	15
Roast Duck Breast, Sweetcorn Purée, Charred Carrot & Feta		23
Pan Roasted Barnsley Chop, Anchovy, Garlic, Rosemary & Spring Greens		25
Today's Pie, Creamed Mash, Charred Hispi Cabbage, Anchovy, Capers & Garlic (for 2)		36
Double Bone Pork Chop, Hericots Verts, Shallots, Truffle Yoghurt & Flaked Almonds		22
The Dirty Stag Burger, Bacon, Burger Cheese, Pickles, Gem, Secret Sauce & Fries		15
Spiced Honey Butter Fried Chicken Sandwich, Honey Sriracha Mayo, Gem & Fries		15
Ras El Hanout Roasted Cauliflower, Red Chicory, Almonds & Chermoula	(v)	9/15
Beer Battered Fish & Hand Cut Chips, Smashed Peas & Tartare Sauce		17

Steak Frites

Ruby Red Cattle, Dry Aged Between 28 - 35 Days

Flat Iron	220g	18
Hand Cut Sirloin		
	200g	21
	300g	28
	400g	35

Steak Toppers

Salsa Verde	2
Wild Garlic Butter	2
Chermoula	2
Romesco	2
Red Wine Sauce	2

Sides

Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Chopped Salad	(v)	5
Creamed Mash	(v)	5
Esquites Corn	(v)	6
Hericots Verts, Truffle Yogurt,	(v)	6
Shallot & Flakes Almonds		
Charred Hispi Cabbage, Anchovy		6
Caper & Garlic Butter		

An optional 12.5% service charge will be added to your bill. All of which goes to the team.

(V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.



Pudding

Summer Pudding & Raspberry Sorbet	8
Grilled Figs with Whisky & Vanilla Whipped Ricotta	8
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	8
Glazed Lemon Tart, Crème Fraiche & Dark Chocolate	8
Vanilla Crème Brulée & Fresh Raspberries	8
Sticky Butterscotch Sundae	7
Affogato (Vanilla Ice Cream, Espresso Shot, Cotswold Cream or Amaretto)	No Booze 5 or Add Booze 9
Winston's Cotswold Ice Creams & Sorbets	2 per scoop
Vanilla, Chocolate, Salted Caramel, Honey & Ginger, Rum & Raisin, Raspberry Ripple, Rhubarb Crumble, Coconut, Coffee, Raspberry Sorbet, Mango Sorbet	

Cheese

Selection of Cotswold Cheese Company Cheeses, Crackers & Spiced Fig Chutney	15
Tunworth – Pasteurised Cow's Milk	
Wigmore – Unpasteurised Ewes Milk	
Westcombe Cheddar – Unpasteurised Cow's Milk	
Shropshire Blue – Pasteurized Cow's Milk	
Rachel – Unpasteurised Goats Milk	

Pudding Wine

75ml Glass	
Muscat de Beaumes de Venise	8.2
Rhone France 2014	
Ch Petit Vedrines AC Sauternes	9.05
Bordeaux France 2014	
Maury Domaine Poudroux (Red)	8.70
Languedoc Roussillon France 2016	
St Stephens Crown 5 Tokaji Aszu	10.10
2013	

Port

75ml Glass	
Taylors Fine Ruby	4
Taylors LBV	5.2
Quinta de la Rosa Ten Year Tawny	12
Quinta de la Rosa White	8.2
Taylors 20 Year Tawny	14

Cocktails

Espresso Martini	10
Negroni	9
Margarita	10
Made In France	10
Old Fashioned	10
Gimlet	9
Whisky Mac	9
Rum Sour	9
Cotswold Fizz	10
Whisky Sour	10
Amaretto Sour	9
Wildflower Sour	9
Manhattan	10
Aperol Spritz	8
Blind Russian	9
White Russian	9
Hot Chocolate Martini	10

Cognac, Calvados &

Armagnac

25ml	
Courvosier V.S	4.2
Hennessy V.S	5
Hine Rare V.S.O.P	6.5
Remy Martin XO	20
Calvados Berneroy Fine	5
Tariquet VSOP Armagnac	6
Dupeyron Armagnac XO	9

Sherry

75ml Glass	
Tio Pepe Fino	4.5
Harveys Bristol Cream	4.5
Lustau Pedro Ximénez San Emilio	8.2
Lustau Amontillado Los Arcos	7.2

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