



THE STAG

— AT STOW —

Party Menu

Autumn 2024

Please only choose three items per course to offer your guest.

We require the numbers of each item chosen 7 days before your party.

Starters

Mince on Toast	
The Caesar Salad	(v)
SaltPig Saucisson, Cornichons & Caper Berries	
Beetroot, Orange, Candied Walnuts & Blue Cheese	(v)
Smoked Salmon, Shallot, Capers & Cornichons	
Salt & Pepper Squid	

Mains

Hot Honey Butternut Squash & Dukkah	(v)
Cotswold Chicken Au Poivre, Garlic & Thyme	
Roasted Hake, Butter Bean Stew, Gremolata & Aioli	
Today's Pie, Creamed Mash, Fresh Greens & Extra Gravy	(For 2)
Steak Frites – Flat Iron Steak, Fries & Green Sauce	
House Ravioli, Nut & Herb Butter	(v)

Sunday Roast

(Sundays only)

Local Sirloin of Beef, Yorkshire Pudding & Horseradish

All Roasts are Served with Roast Potatoes, Cauliflower Cheese, Winter Vegetables & Red Wine Gravy

Table Sides

Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Savoy Cabbage & Pancetta Lardons	(v)	6
Chantenay Carrots, Tarragon Dressing & Flaked Almonds	(v)	6
Cauliflower Cheese	(v)	6
Creamed Mash	(v)	5

Puddings

Knickerbocker Glory

Burnt Basque Cheesecake, Apple & Pear Compote, Amaretti Crumb

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Earl Grey & Maple Pannacotta, Prune & Armagnac Compote

Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney (£4 Supplement)

Two Courses £35 Three Courses £40

Party menu only available with a 7-day pre-order

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.