



THE STAG
— AT STOW —

'Bellini' Crémant, Peach & Raspberry 10
'Espresso Martini' Vodka, Kahlua & Coffee 12
'Cotswold Spritz' Cinzanno, Gin & Grapefruit Soda 10

Picky

Perelló Gordal Olives	(v)	6
Otis & Belle Sourdough & Salted Butter		5
Butter Beans, Gremolata & Crispy Onions	(v)	9
SaltPig Saucisson, Cornichons & Caper Berries		12
Padron Peppers, Sea Salt & Lime	(v)	8
Salt & Pepper Squid		12

Starter

Mince on Toast		12
Raw Beef, Mustard & Egg		16
Devilled Lambs Kidneys on Toast		11
Grilled Street Corn, Crema, Aleppo Pepper & Coriander	(v)	12
Beetroot, Orange, Candied Walnuts & Blue Cheese	(v)	11
Smoked Salmon, Shallot, Capers & Cornichons		12
The Caesar Salad	(v)	12

Classics

Cider Battered Fish & Chips & Smashed Peas		18
House Ravioli, Toasted Nuts, Sage & Black Pepper	(v)	18
Double Cheeseburger, Burger Sauce & Fries		16
Today's Pie, Creamed Mash & Fresh Veg	(For 2)	38

Mains

Hot Honey Butternut Squash & Dukkah	(v)	18
Roasted Hake, Butter Bean Stew, Gremolata & Aioli		24
Venison Loin, Carrots, Black Pudding, Blackberry & Whiskey		21
Cotswold Chicken Au Poivre, Garlic & Thyme		22

Steak Frites – Check with the House on Weights & Cuts

POA

Café De Paris Butter, Green Sauce, Black Garlic & Miso Butter, Red Wine Sauce		2
Bearnaise Sauce, Blue Cheese Hollandaise, Peppercorn Sauce		3

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

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.

Game Dishes May Contain Shot



Cask	Half	Pint
3B, Arkells Brewery, Wiltshire, England, 4%	2.50	5.00
Wiltshire Gold, , Wiltshire, England, 3.7%	2.50	5.00
Belt Driver IPA, Wiltshire, England 4.2%	2.60	5.20
Cotswold Yellow Hammer Cider, Cots Cider Company, 6%	3.15	6.30

Draught		
Guinness, Dublin, Ireland, 4.2%	3.50	7.00
Staropramen, Prague, Czech Republic 5%	3.45	6.90
The Haze (Gluten Free & Vegan), Wiltshire, England, 4%	3.25	6.50
Malthouse Craft Lager, Wiltshire, England, 4.2%	2.95	5.90
Cotswold Prime Cider, Cots Cider Company, 4.6%	3.25	6.50
The Voyager APA, Wiltshire, England, 5%	3.25	6.50

Red	175ml	250ml	Btl
La Colombette, Grenache Syrah, Vin De France (House)	6.90	9.80	28
Ochoa Calendas Tempranillo, Spain 2023	8.00	11.40	32.5
Evaristo Vinho Tinto, Lisboa, Portugal 2022	8.25	11.75	33.5
La Petite Perriere Pinot Noir, Loire 2022	8.60	12.25	35

White	175ml	250ml	Btl
La Bastille Ugni Blanc, Vin De France (House)	7.35	10.50	30
La Colombette Chardonnay, France 2022	7.60	10.85	31
Sauvignon Blanc, Pays D'Oc, France 2023	7.60	10.85	31
Monopole Un-Oaked Rioja Blanco, Spain 2021	8.85	12.60	36

Rose	175ml	250ml	Btl
Domaine La Colombette Languedoc Rose, France	6.90	9.80	28

Sparkling	125ml	Btl
Cremant de Bourgogne Blanc Jaffelin Brut Reserve NV, Burgundy	8.75	50

Softs		
House Made Lemonades (Lemon or Pink)		4.50
Belvoir Pink Lady Apple Presse		4.40
Belvoir Elderflower Presse		4.20
Belvoir Ginger Beer		4.40
Fevertree Regular Tonic 200ml		3.40
Fevertree Light Tonic Water, Mediterranean, Elderflower, Ginger Ale 200ml		3.20
Eager Fruit Juices (Orange, Apple, Tomato, Grapefruit & Cranberry)		2.50
Coca Cola 330ml		3.80
Diet Coke 330ml		3.50
Still or Sparkling Mineral Water 330ml / 750ml		2.80/4.00

Post Mix	Half Pint	Pint
Coca Cola	2.40	4.80
Diet Coke	2.20	4.40
Schweppes Lemonade	2.40	4.80
Soda Water	1.00	2.00

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