

The Stags Head - GLUTEN FREE MENU

The Dishes On This Menu Are Prepared With Ingredients Containing No Gluten

To Reduce The Risk Of Cross Contamination From Allergens During Preparation There Are Controlled Procedures In The Kitchen. Every Care Is Taken To Avoid Any Cross Contamination When Processing A Specific Allergen Free Order. We Do However Work In A Kitchen That Processes Allergenic Ingredients And Do Not Have A Specific Allergen Free Zone Or Dedicated Fryers. All Dishes On This Menu Are Subject To Ingredients Availability. (V) = Vegetarian

When Ordering From This Menu, Please Specify To Your Server That Your Food Choice Is From The Gluten Free Menu.

Starters

Garlic, Lemon & Herb Marinated Pitted Olives (V) 3.25

Warm Toasted Gluten & Dairy Free Ciabatta With Balsamic Vinegar & Olive Oil Dipping Pot 4.25

Retro Prawn & Avocado Cocktail Served With Marie Rose Sauce 7.25 (* Children's Portion 4.25)

Shredded Warm Aromatic Duck, Beansprout & Beetroot Salad In A Baby Gem Lettuce Leaf 6.95

Creamy Garlic Button Mushrooms, Sprinkled With Crumbled Stilton, Served With Toasted Gluten Free Ciabatta (V) 6.50 (* Children's Portion 3.95)

Grilled Half Pepper Bell Stuffed With Spicy Rice & Mushrooms (Vegan) 5.50

Chefs Chicken Liver & Port Pate Served With Gluten Free Bread & A Sweet Apple Relish 6.95 (*Children's Portion 4.50)

Garlic Tiger Prawns In A Hot Sizzling Sauce Of Garlic Butter, Olive Oil & A Hint Of Chilli, Served With Gluten Free Ciabatta 8.50

TO SHARE OR NOT TO SHARE?

Baked Baked Camembert Accompanied With Gluten Free Garlic Ciabatta & Chefs Gin Jam 12.00

Main Courses

All Main Courses Come With The Choice Of Two Of The Following:

-Creamy Garlic Potatoes, Creamy Mash, Chips, Sweet Potato Fries, Toasted Gluten & Dairy Free Garlic Ciabatta

-Carrots & Green Beans, House Side Salad, Peas, Chefs Creamy Coleslaw

Chargrilled Extra Mature 8oz Fillet Steak 25.00
With A Portobello Mushroom Stuffed With A Warm Sautéed Onion, Garlic, Tomato, Olive Oil & Basil Concasse (This Cut Is Extremely Lean & Tender)

Chargrilled Extra Mature 8oz Rib Eye Steak 18.00
With A Portobello Mushroom Stuffed With A Warm Sautéed Onion, Garlic, Tomato, Olive Oil & Basil Concasse (This Cut Is Well Marbled With Fat & Full Of Flavour)

Sliced & Slowly Braised Belly Of Pork Served With Gluten & Dairy Free Gravy 15.00

Strips Of Chicken Breast, With One Of Our Gluten Free Sauces 14.75

Sliced Gressingham Duck Breast Served In A Sweet Cherry Sauce 16.50

Large Lamb Shank Braised In Stock & Served With A Gluten Free Gravy 17.00

Piri Piri Chicken - Strips Of Chicken Breast In A Piri Piri Marinade 14.75

Chefs Roast Of The Day
Served With New Potatoes & Vegetables, Gluten Free Yorkshire Pudding & A Gluten & Dairy Free Gravy 12.50 (* Children's Portion 7.50)

Gluten Free Sausages Served With Gluten Free Gravy 10.95 (*Children's Portion 5.95)

Chef's Home Cooked, Hand Carved Ham
Served With An Egg, 10.50 (*Children's Portion 6.25)

Pan Seared Fillet Of Sea Bass With Melting Cracked Black Pepper & Sea Salt Butter 16.25

Tiger Prawn, Chorizo, Chicken, Mushroom & Cherry Tomato Skewers In A Chilli Lime Marinade 16.50

Poached Salmon Supreme Topped & Grilled With A Honey & Balsamic Glaze 15.75

Double Fried Egg (V) 8.95 (* Children's Portion 4.95)

Quorn & Gluten Free Cumberland Vegan Sausage, Red Pepper & Baked Bean Casserole 10.95
(*Children's Portion 5.95)

All Meals Marked With * Are Available In A Children's Portion

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GLUTEN FREE SAUCES & BUTTERS

- Sweet Thai Chilli 2.50
- Rich Portobello Mushroom & Madeira Sauce 2.50
- Chefs Garlic Butter 1.50

A BIT ON THE SIDE

- Creamy Mash 3.25
- Chips 3.25
- Chips & Mature Cheddar 3.75
- Sweet Potato Fries 3.25
- Mixed Salad 3.25
- Sautéed Mushrooms 2.75
- Chefs Creamy Coleslaw 2.75
- Toasted Gluten Free Garlic Ciabatta 3.50
- Toasted Cheesy Gluten Free Garlic Ciabatta 3.95

STAG SALADS

- To Include Mixed Baby Leaf Salad Leaves, Potatoes, Peppers, Coleslaw, Sliced Orange, Cucumber, Carrot, Onion & Cherry Tomatoes
- Grilled Halloumi & Avocado 14.50
 - Garlic & Chilli Tiger Prawn Skewers 12.50
 - Tender Butterflied Chicken Tikka Skewers 12.50

Desserts

- Syrup Sponge Pudding & Fresh Cream 5.95
- Hot Apple & Cinnamon Butter Crumble Served With Custard 5.95
- Gluten & Dairy Free Vanilla Ice Cream 5.25
- Tangy Mango Sorbet 5.50

SNACK MENU

(Sorry Not Available In Our Restaurant's)

GLUTEN FREE CIABATTA WITH A GARNISH OF COLESLAW & LEAVES

- Stilton & Mushrooms 7.25
- Tuna Melt (Tuna Mayo & Cheese) 6.95
- Smoked Chopped Bacon, Brie & Sweet Thai Chilli 7.25
- Baby Leaves, Cherry Tomatoes Mushrooms & Olive Oil 6.95

JACKET POTATO, WITH A GARNISH OF COLESLAW & LEAVES

- Mature Cheddar & Onion 6.50
- Stilton & Mushrooms 7.50
- Tuna Mayo 6.50
- Smoked Chopped Bacon, Brie & Sweet Thai Chilli 7.75
- Crayfish & Marie Rose Sauce 7.75
- Baby Leaves, Cherry Tomatoes Mushrooms & Olive Oil 6.50

DID YOU KNOW... WE CAN CATER FOR ANY OCCASION & HAVE VARIOUS BUFFET MENUS & PARTY MENUS AVAILABLE TO VIEW ONLINE! WWW.STAGS-HEAD.COM

SUNDAY ROASTS ARE SERVED ALL DAY FROM NOON

OUR FULL MENU + SUNDAY ROASTS ARE SERVED ALL DAY... OR UNTIL WE RUN OUT!

BOOKING IS PLEASE ADVISED!