



The Stags Head, Gt Doddington

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Main Menu

To Start

Crayfish Cocktail, In A Spicy Bloody Mary Sauce, With Bread & Butter (GF option available) 6,75

Sauteed Chorizo & Pork Belly Bites, In Olive Oil With Dipping Bread (DF) 6.50

Camembert To Share (Or Not) Studded With Garlic & Rosemary, With Toasted Bruschetta & A Cranberry Prosecco Chutney (V) 14.50

Portobello Mushroom, Stuffed With Four Cheese Risotto (Stilton, Mature Cheddar, Brie & Goats Cheese) Topped With Fried Leeks (V,GF) 5.75

Chefs Soup of The Day, Served With Warm Bread 5.50

Potted Chicken, Liver, Garlic & Thyme Pate, With Toasted Crostini's & An Apple & Ale Chutney 6.75

Butterflied King Prawns In A Warm Smoked Garlic Butter With Ciabatta Batons (GF option available) 7.75

Indian Platter - Vegetable Samosas, Onion Bhaji's, Vegetable Pakora With Mango Chutney & Poppadum (V,VE,DF) 6.75

Main Courses

8oz Hand Cut, 28 Day Matured Sirloin Steak (GF,DF)25.00

10oz Hand Cut, 28 Day Matured Rib Eye Steak (GF,DF) 28.00

Our Steaks Are Served With A Grilled Tomato, Portobello Mushroom, Hand Cut Chips & Leaves

Sauces - Creamy Peppercorn(V) - Spicy Arrabbiata (V,VE,GF,DF) - Garlic & Philadelphia (V) - Creamy Stilton & White Wine (V) 2.50

Melts – Bone Marrow (GF) - Garlic Butter(V,GF) - Sundried Tomato & Paprika (V,GF) 2.00

Monkfish, King Prawn, Pineapple & Sweet Potato Malaysian Curry With Coconut Steamed Rice (GF,DF) 16.50

Twice Cooked Belly Of Pork In A Creamy Wholegrain Mustard & Honey Sauce With Colcannon Mash (GF) 18.00

Wild Mushroom Pappardelle Pasta In A Creamy Stilton & White Wine Sauce, With Toasted Ciabatta (V)14.00

Oven Roasted Gressingham Breast Of Duck In A Cointreau & Orange Sauce With Fondant Potatoes & Braised Red Cabbage (GF) 20.50

Oven Roasted Chicken Supreme, Crushed Potatoes, With A Mushroom, Bacon & Red Wine Sauce & Fine Green Beans (GF) 13.70

Pan Seared Fillet Of Sea Bass With Salsa Verde, Potato & Red Onion Galette & Sugar Snap Peas (GF,DF) 18,50

8oz Prime Wagyu Beef Burger, Topped With Smoked Cheddar In A Toasted Brioche Bun, Coleslaw, Hand Cut Chips & Leaves 15.00

Extra Toppings- Fried Egg (V,DF,GF) 1.00 Bacon (GF,DF) 2.00 Sautéed Mushrooms(GF) 2.00 Stilton(V,GF) 2.00

Spicy Oriental Veggie Burger (Vegetables, Coriander, Chilli, Lime, Lemon Grass, Sesame & Cumin Seeds With A Crunchy Lentil Crumb) Served In A Toasted Brioche Bun, With Coleslaw, Sweet Potato Fries & Leaves (V,VE,DF)12.25

Poached Salmon Fillet On A Bed Of Buttered Crushed Potatoes With Fine Green Beans, Topped With A Crayfish & Lobster Bisque (GF) 16.25

Steak & Ale Short Crust Pastry Pie With Hand Cut Chips & Peas, Topped With Gravy 13.00

Lemonade & Chive Battered Fish & Hand Cut Chips With Mushy Peas & Homemade Tartare 13.25

Slow Roasted Tomato, Pepper, Courgette & Red Onion Tart, With A Basil & Pumpkin Seed Crumb, With Crushed New Potatoes & Baby Leaves (V,VE,DF) 13.25

On The Side

Toasted Garlic Ciabatta (V,VE,DF) 3.00

Cheesy Toasted Garlic Ciabatta (V)3.50

Hand Cut Chips(V,VE,DF,GF) 3.00

Cheesy Hand Cut Chips (V,GF) 3.50

Skinny Fries (V,VE,DF,GF) 3.00

Cheesy Skinny Fries (V,GF)3.50

Sweet Potato Fries (V,VE,DF,GF) 4.00

Cheesy Sweet Potato Fries (V,GF) 4.50

House Salad With Balsamic Glaze (V,VE,DF,GF) 3.50

Sauces -Creamy Peppercorn(V) - Spicy Arrabbiata (V,VE,GF,DF) - Garlic & Philadelphia (V) - Creamy Stilton & White Wine (V) 2.50

Toasted Open Ciabatta, Served With Balsamic Dressed Leaves & Coleslaw

Goats Cheese & Honey (V) 8.50

Smoked Cheddar, Smoked Streaky Bacon & Sweet Chilli 8.50

Roast Sirloin Of Beef, Creamed Horseradish, Mini Roasties & A Gravy Jug 9.00

Vegan No-Meat Meatballs in an Arrabbiata Sauce (V,VE,DF) 7.50

Smoked Salmon, Cream Cheese & Chive 9.50

Cajun Spiced Chicken Mayo 9.00

Our Food Is All Prepared In A Working Kitchen So Any Dish May Contain Traces Of Nuts, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Milk, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphate, Lupin & Molluscs

As We Have A Working Kitchen There Is A Small Risk That Tiny Traces Of These May Be In Any Other Dish Or Food Served Here. We Understand The Dangers To Those With Severe Allergies So Please Make Your Server Aware If This Is The Case & That Information Will Be Passed To The Kitchen Team.

The Gratuities Given To Our Staff Are Shared Between The Staff Working That Shift. An Optional 10% Service Charge Will Be Added To Parties Of 8 Or More.

Suitable For: V = Vegetarian VE= Vegan GF = Gluten Free DF = Dairy Free