



## The Stags Head, Gt Doddington

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### Sunday Lunch Menu

#### To Start

Crayfish Cocktail, In A Spicy Bloody Mary Sauce, With Bread & Butter 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 7.75

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

#### Main Courses

Roast Sirloin Of Extra Mature Beef, Served Pink 16.00

Roast Breast Of Turkey With Sage & Onion Stuffing 15.00

Roasted Top Rump Of Lamb 17.00

ANY SELECTION OF THE ABOVE ROAST DINNERS 17.00

MAKE YOUR ROAST LARGE (EXTRA YORKSHIRE PUD, ROAST POTATOES & MEAT) 4.00 Extra

All Our Meat Roasts Are Served With A Yorkshire Pudding, Crispy Duck Fat Roast Potatoes & Rustic Root Vegetables & Mixed Greens, Topped With Chefs Renowned Sunday Gravy

[PLEASE LET YOUR SERVER KNOW IF YOU REQUIRE A GLUTEN OR DAIRY FREE ROAST](#)

Artisan Pumpkin Seed & Chestnut Roast. Served With Mini Roast Potatoes, Rustic Root Vegetables, Topped With Vegan Gravy (V) (Ve) (Df) (Gf) 14.00

Junior Roast Of Your Choice 7.50

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

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

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 Sauteed 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

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

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

Cauliflower Cheese (V) 3.50

Extra Yorkshire Pudding (V) 1.00

Mini Roast Potatoes (V,VE,DF,GF) 4.00

Hand Cut Chips (V,VE,GF,DF) 3.50

Make Them Cheesy (V,GF) 4.00

Garlic Bread (V,VE,DF) 3.50

Make It Cheesy (V) 4.00

## Can't Manage A Whole Pud.... Why Not Try One Of Our Mini Pud's?

Sticky Toffee Pudding, Topped With Custard (V) 4.00

Cinnamon Churros With White Chocolate & Strawberry

Dipping Pots (V) 4.00

Chocolate Salted Caramel Cheesecake, Served With Vanilla Ice Cream (VE) (V) 4.50

Tangy Mango Sorbet (V) (VE) (GF) (DF) 5.50

## Dessert Menu

Chocolate Salted Caramel Cheesecake, Served With Vanilla Ice Cream (VE) (V) 7.25

Tangy Lemon Meringue Roulade, Served With Cream (V) (GF) 6.50

Sticky Toffee Pudding, Topped With Custard (V) 6.25

Cinnamon Churros With White Chocolate And Raspberry Dipping Pots (V) 6.50

Warm Bramley Apple Tartlet, Served With Clotted Cream (V) 6.75

Ice Creams – Dairy Vanilla, Strawberry, Chocolate & Salted Caramel - Two Scoop- 3.00 Three Scoop- 4.50

Vegan Vanilla Ice Cream (VE) (V) (GF) (DF) 2 Scoop 3.50 3 Scoop 5.25

Cheese Platter With Savoury Biscuits, Dressed Leaves & A Honey Dipping Pot (V) 9.50

*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**