THE BALD FACED STAG PUB & KITCHEN

SNACKS

Gordal olives (v) 4.5 Sausage roll, English mustard 5.5 Padrón peppers, smoked Maldon salt, sumac (v) 7

SMALL PLATES & STARTERS

Roasted aubergine, feta, hot honey, mint, coriander (v) 8.5
Delicia pumpkin, spelt, pomegranate, spinach, chicory, tahini, molasses (vg) 8/15
Salt & pepper squid, basil aioli 9.5
King prawns, chorizo, chickpea, Padrón peppers, garlic olive oil 12.5
Crispy chicken, Korean ketchup, sesame, chilli, spring onion 9
Fried halloumi, hot sauce, tahini, spring onion (v) 8.5
White bean hummus, green sauce, pickled red onions, za'atar, flatbread (vg) 8.5

ROASTS

Served with roast potatoes, swede, hispi cabbage, glazed carrot, Yorkshire pudding & gravy
Trio of roasts: Hereford beef, Duroc free-range pork belly, White Cobb chicken 26.5
Aged Hereford sirloin, horseradish 24
Duroc free range pork belly, crackling, apple sauce 22.5
White Cobb free range chicken, pork stuffing 21.5
Beetroot, butternut squash & nut Wellington (vg) 19

SHARING ROAST

Slow cooked leg of lamb to share (serves 2) 58

MAINS

Cider-battered North Atlantic haddock, mushy peas, triple cooked chips, tartare sauce 19 Sea trout, Jersey royals, peas, broad beans, courgettes, gremolata butter 24 Grilled hispi cabbage, romesco, fine bean, sesame, coriander & green chilli salad 16.5

SIDES

Triple cooked chips (v) 5.5 | Skin-on fries (v) 5 | Roast potatoes 5 | Pigs in blankets 6 Pork stuffing 5 | Braised red cabbage (vg) 6 | Sunday vegetables 5 | Cauliflower cheese (v) 7

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream 8 Apple & pear crumble, gingerbread ice cream 8 Dark chocolate mousse, honey crumble, raspberries 8 Ice Cream Union 2.5 per scoop

