



Welcome

Welcome to The Stag, as you will see in the following pages, we try to offer a diverse menu to suit all tastes; from traditional local and English cuisine to more diverse recipes with a touch of originality.

Your main course will be served with a choice of either; potatoes and fresh seasonal vegetables, home-fried real chips and garnish or jacket potato. (Unless otherwise indicated).

All our meat, poultry, fish, vegetables and potatoes are sourced from local butchers and suppliers; examples of this being our Lakeland beef and steak, and our award winning Cumberland sausage.

All our dishes are freshly made on the premises and cooked to order, as are our soups and sauces – you will find no ‘ready-made’ meals here, we leave that to others!

We also offer a variety of ‘Chef’s Specials’ which are rotated on a weekly basis. These are often a sounding board for new ideas, or can reflect a special occasion such as a ‘Saint’s Day’.

On behalf of the team at The Stag, let me extend a very warm welcome and hope you enjoy your experience with us.

Roger C. Brown

For reservations and enquiries, please telephone 01900 812549





Appetisers

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| Garlic Bread | £2.75 |
| Two mini french bread style pizzas with either marguerita, green pesto or spicy cheese toppings. | |
| Soup of the Day | £3.30 |
| A piping hot bowl of home-made soup served with a crusty roll and butter. | |
| Haggis, Neeps and Tatties | £4.45 |
| A tower of prime haggis, mashed turnip and creamed potatoes served with a creamy mushroom and whiskey sauce. | |
| Black Pudding with Peppercorn Sauce | £4.10 |
| Two slices of local black pudding, smothered in a creamy peppercorn sauce, served with a salad garnish, crusty roll and butter. | |
| American Combo | £4.35 |
| Spicy chicken wings and potato wedges served with garlic mayo and barbecue sauce. | |
| Garlic Mushrooms | £4.25 |
| Fresh mushrooms sautéed in a creamy garlic and herb sauce, encased in a hot puff pastry vol-au-vent. | |
| Smoked Mackerel | £4.40 |
| Locally smoked mackerel served hot or cold with a creamy horseradish sauce, crusty roll and butter. | |
| Ultimate Combo For Two | £8.25 |
| Spicy chicken wings, chicken dippers, spicy wedges, onion rings and garlic bread. Served with garlic mayo, sweet chilli and barbecue dips. | |





Main Courses

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| Cumberland Sausage Award winning local Cumberland sausage ring served with a fried egg, grilled tomatoes, mushrooms and onion rings. | £7.95 |
| Chicken Boursin Pan fried chicken stuffed with boursin cheese wrapped in smoked bacon and smothered in a leek and stilton sauce. | £8.65 |
| Smoked Haddock Locally smoked and served on a bed of smoked cheese and chive mash, dressed with a creamy prawn mornay sauce. | £9.45 |
| Gammon A 10oz gammon steak served with two fried eggs or two slices of pineapple and grilled tomato. | £8.45 |
| Fish and Chips Prime fillet of cod in a home-made traditional beer batter and served with mushy peas. | £8.50 |
| Lasagne Chef's home-made traditional lasagne served with garlic bread. | £7.95 |
| Golden Breaded Scampi Deep fried tender whole tail scampi in golden bread crumbs. | £8.50 |
| Liver and Bacon Local lambs liver pan fried with smoked bacon served with mustard mash, fresh vegetables and a rich red wine gravy. | £8.35 |
| Chicken Curry Medium breast of chicken curry, served with a timbale of rice and naan bread. | £8.25 |

SERVED WITH POTATOES AND SEASONAL VEGETABLES,
REAL CHIPS OR JACKET POTATO. (Unless otherwise stated)

Please check Special's Board for further options.
Vegetarian dishes are available on request.





The Inn Keepers Specials

- Cumberland Pork Platter** £8.95
Pan fried pork loin served on a Cumberland sausage and black pudding pate topped with a cider, cream and tarragon sauce.
- Rack of Lamb** £9.25
Prime Cumbrian lamb, slow roasted with rosemary, mint and garlic. Drizzled with a warm port and Cumberland sauce.
- Breast of Duck** £9.85
Pan fried with a blackberry and red wine reduction.
- Steak and Ale Pie** £8.55
Tender chunks of steak in rich traditional ale sauce and topped with a crisp puff pastry crust.

The Stag Grill

- The Stag Burger** £7.95
Home-made 1/2lb beef burger topped with cheese and served in a seeded burger bun and accompanied by onion rings and burger relish.
- Venison Steak** £10.95
8oz local wild roe deer rump pan fried to your liking and served with a warm Cumberland sauce.
- Surf and Turf** £15.95
8oz Sirloin steak pan-fried with skewers of succulent scampi and cherry tomatoes, grilled tomatoes, mushrooms and onion rings.
- The Stag Feast** £16.95
4oz sirloin steak, Cumberland sausage, gammon, black pudding, lamb chop, fried egg, onion rings, mushrooms, grilled tomato, Barbecue and garlic dips.

Steaks

Prime Lakeland steak, pan fried to your liking and served with mushrooms, grilled tomatoes and battered onion rings.

8oz Sirloin £12.55 12oz Sirloin £14.95 14oz Rump £14.50

Compliment your steak with one of our home made sauces.

Brandy and Pepper, Leek and Stilton or traditional Diane.

Extra £1.50

SERVED WITH POTATOES AND SEASONAL VEGETABLES,
REAL CHIPS OR JACKET POTATO.





Healthy Options

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| Baked Pollock | £8.25 |
| Oven baked Alaskan Pollock topped with a tomato, olive and garlic sauce, served with potatoes and seasonal vegetables | |
| Penne Pasta | £7.75 |
| Combined with chopped bacon, peas and a rich cream of tomato sauce served with garlic bread | |
| Roast Salmon | £8.40 |
| Fillet of salmon roasted with chinese spices and served on a bed of vegetable noodles | |
| Chicken Jambalaya | £7.95 |
| Oven roasted chicken cooked with chorizo sausage, peppers, onions, prawns and rice with a hint of cajun spice. | |

Salad Platters

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| Ploughman's Platter | £7.75 |
| A large helping of grated cheddar cheese, branston pickle, home-made coleslaw and potato salad, served with salad leaves and a crusty bread roll and butter. | |
| Chicken Caesar Salad | £7.95 |
| Pieces of succulent chicken breast, on a bed of crispy lettuce leaves, coated with Caesar sauce and finished with crunchy bread croutons and shavings of parmesan cheese. Served with a crusty roll and butter | |
| The Meat Feast Platter | £7.95 |
| A selection of freshly cooked meats with a generous mixed salad, served with a crusty bread roll and butter | |





Childrens Menu

Choose from

All £3.75

Chicken Teddies
Sausages
Mini Pizza
Beef or Cheese Burger
Golden Whales

All above served with chips, beans or peas.

Children's Sweets

All £1.95

Clown Cones

Choose from strawberry, vanilla or chocolate ice-cream.
(All served with an assortment of sweets)

Character ice-cream





Home Made Desserts

Jam Roly Poly
Key Lime Pie
Bread and Butter Pudding
Raspberry Pavlova
Cheese Cake
Fruit Pie
Sticky Toffee Pudding

All above served with custard, cream or ice-cream

All £3.10

Knicker Bocker Glory **£3.10**

Trio of Ice creams **£2.95**

Coffee and Mints

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| Freshly Filtered Coffee | £1.75 |
| Irish | £3.25 |
| Liqueur | £3.25 |
| Pot of Tea | £1.50 |





As well as our extensive A' la Carte menu, we also offer a separate Bar Lunch menu, as well as our renowned Traditional Sunday Lunch special. The Stag also features regular special menus for such occasions as Burn's Night, St. Valentines Day, St. George's Day, St. Patrick's Day and of course Christmas Day.

In addition, we can cater for any occasion, large or small, either in the restaurant, our private meeting/ dining room or the Owl's Barn function room. We offer a range of buffet and party menus to suite all occasions and budgets, or we can design one tailor made to your specific requirements.

Your satisfaction is our pleasure

The Stag Inn

The 'Owl's Barn' Function Room
Private Meeting/Dining Room
Beer Garden
Car Park
Covered and Heated Smoking Area
Disabled Persons Access
Live Entertainment Weekly
Bingo Night
Quiz Night
Games Night





Wine List

In order to cater for as wide a range of tastes as possible, we have tried to source our wines from many different countries worldwide. This diversity also reflects differing methods of production, resulting in wines of distinctive character. We have also attempted to include a wide selection of grape varieties, some popular and recognisable, some less well known.

Selections are drawn from countries as far afield as Chile, Australia, Argentina and South Africa, as well as the USA. In addition are wines from the well known producers of Europe; France, Italy, Spain, Germany and for the first time an Austrian wine.

I would also like to draw your attention to our 'wines of the month' on the board near the entrance, which provide added variety.

Roger C. Brown.





Wine List

| House Wine | By the glass | Large Glass | Bottle |
|----------------------|--------------|-------------|--------|
| Red | £1.90 | £3.40 | £9.30 |
| White: Dry or Medium | £1.90 | £3.40 | £9.30 |

Red Wine

- 1. Crozes Hermitage, Domaine Pradelle** **£13.65**
This rich, mature red comes from the Rhone Valley of France and has flavours of dark berries, pepper and eucalyptus.
- 2. Niel Joubert Pinotage** **£10.85**
A medium bodied wine from the Paarl Valley of South Africa, soft plum and mulberry flavours combine to give good depth and complexity.
- 3. Los Vilos Merlot** **£9.75**
This soft, dry wine from the central valley of Chile provides plenty of fruit flavours and easy drinkability.
- 4. Crystal Brook Shiraz** **£10.95**
A big bold Shiraz from South East Australia, with spicy black fruit and chocolate notes.
- 5. Chateau Franc-Baudron St. Emilion** **£13.25**
This rich Bordeaux has generous and full flavour, well balanced with pronounced black berry flavours and a long finish.
- 6. Gran Feudo Reserva** **£11.95**
From the 'Navarra' region of Spain this wine has been produced from a careful selection of Tempranillo, Cabernet Sauvignon and Merlot grapes, aged in oak casks to give a round and mature finished product.
- 7. Trapiche Mendoza Malbec** **£12.75**
A rich red from Argentina, displays aromas of plum and cherries with a touch of oak.





White Wine

- 8. Sauvignon de Touraine, Les Mazelles** £10.30
From the vineyards of Touraine, in the heart of France's Loire Valley, this fresh crisp dry wine is the ideal compliment to any white meat or fish dish.
- 9. Houghton Verdelho** £12.25
This distinctive wine from Western Australia displays fresh tropical fruit aromas together with a rich lingering finish.
- 10. Kreuznacher Kronenberg Kabinett Naha** £9.45
This Kabinett quality wine is from ripe grapes grown in the Naha Valley of Germany. It has a lively combination of fruit and acidity.
- 11. Gruner Veltliner, Gloxner** £9.95
The Glosener family have been producing wines in Austria since the late '90's but only recently began exporting. This fresh typical Austrian wine is best enjoyed with poultry or fish.
- 12. Banda Dorada, Paternina Rioja** £10.95
This fresh fruity white Rioja from Spain is made in the crisp modern style.
- 13. Millstream Chenin Blanc** £9.55
A dry and fresh South African wine has an attractive quince and pear character.
- 14. Pinot Grigio Mezzacorona Trentino** £11.20
A crisp fruity wine with a delightful full and ripe aroma from the foothills of the Dolomite mountains in Italy.

Sparkling Wines and Champagnes

- 15. Castellblanch Blanc Cava** £14.45
This fine Spanish Cava has aromas of melon and nectarine. Soft and fresh with good fruit flavours.
- 16. McGuigan Sparkling Chardonnay** £15.10
From Australia's Murray Valley this mouth watering bubbly has a wonderful fruity effervescence – great for any occasion.
- 17. George Goulet 'Le Petit George'** £24.10
A lively, pure and fresh champagne with lemon and butter nuances.
- 18. Moet and Chandon NV Brut Imperial** £35.00
Epernay's most famous champagne is one of France's best exports. Recognised for its delicate dry and well balanced style. Ideal to round off that special occasion.





Traditional Sunday Lunch Menu

Appetisers

Homemade Soup of the Day £3.30

Garlic Bread £2.75

Smoked Mackerel £4.40

Garlic Mushrooms £4.25

Prawn Marie Rose £4.40

Main Courses

Roast Beef and Yorkshire Pudding

Matured Cumbrian Topside

Roast Pork with Apple Sauce

Leg Of English Pork

Roast Lamb with Mint Sauce

Leg Of Cumbrian Lamb

Roast Chicken and Stuffing

Local Free Range Chicken

All £6.95

Children's Portion £5.50

All served with roast and mashed potatoes
and a selection of seasonal vegetables.

Homemade Desserts

Jam Roly Poly • Key Lime Pie • Cheese Cake • Fruit Pie

Raspberry Pavlova • Sticky Toffee Pudding

Bread and Butter Pudding • Knicker Bocker Glory

All £3.10

Three Course Sunday Lunch £12.95

Alternative Sunday Lunch Menu

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| Cumberland Sausage Award winning local Cumberland sausage ring served with a fried egg, grilled tomatoes, mushrooms and onion rings. | £7.95 |
| Golden Breadcr Scampi Deep fried tender whole tail scampi in golden bread crumbs. | £8.50 |
| Breast of Duck Pan fried with a blackberry and red wine reduction. | £9.85 |
| Steak and Ale Pie Tender chunks of steak in rich traditional ale sauce and topped with a crisp puff pastry crust. | £8.55 |
| Smoked Haddock Locally smoked and served on a bed of smoked cheese and chive mash and dressed with a creamy prawn mornay sauce. | £9.45 |
| Giant Yorkshire Pudding Served with beef or Cumberland sausage and gravy. | £8.25 |
| Gammon A 10oz gammon steak served with two fried eggs or two slices of pineapple and grilled tomato. | £8.45 |
| Penne Pasta Combined with chopped bacon, peas and a rich cream of tomato sauce served with garlic bread. | £7.75 |

All served with chips, potatoes and seasonal vegetables or jacket potato
(Unless otherwise stated)

Bar Lunch Supplement Main Courses

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| Home Made Toad in the Hole Yorkshire pudding enclosing Cumberland sausage and smothered with onion gravy. Served with peas. | £5.35 |
| Fish and Chips Prime fillet of cod in a home-made traditional beer batter and served with mushy peas. | £6.20 |
| Pie of the Week Home made pie with fresh meats and vegetables. | £5.55 |
| Gammon Half slice of gammon served with a fried egg or a slice of pineapple and grilled tomatoes. | £5.70 |
| Bangers and Mash Three prime pork sausages served with a mound of creamy mash and onion gravy. | £5.45 |
| Chilli con Carni Served on a bed of fluffy rice with a side order of cheesy nachos. | £5.45 |
| Cumberland Sausage Locally made Cumberland sausage served with a fried egg, grilled tomato, onion rings and mushrooms. | £5.60 |
| Steak and Ale Pie Tender chunks of steak in a rich traditional ale sauce topped with a crisp puff pastry crust. | £5.85 |
| Golden Breaded Scampi Deep fried tender whole tail scampi in golden bread crumbs. | £6.25 |

All of the above are served with chips,
potatoes and seasonal vegetables or baked potato.
(Unless otherwise stated)

Hot Otties

Served with a Salad Garnish

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|-------------------------------|-------|
| Cumberland Sausage and Onions | £5.10 |
| Bacon, Lettuce and Tomato | £4.95 |
| Cheese Ham and Tomato | £4.45 |
| Steak and Onions | £5.65 |
| Chicken, Peppers and Onions | £5.30 |
| Tuna, Mozzarella and Peppers | £5.30 |

Sandwiches

Served with a salad garnish

| Filling | Thickly Cut White or Wholemeal Bread | Baguette |
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| Cheese with onion or Tomato | £3.30 | £3.70 |
| Ham or Beef | £3.70 | £4.10 |
| Creamed Cheese and Salad | £3.30 | £3.70 |
| Creamed Cheese, Ham, Tomato and lettuce | £3.70 | £4.10 |
| Chicken Mayonnaise | £3.70 | £4.10 |
| Prawn Marie Rose | £3.90 | £4.30 |
| Tuna Mayonnaise | £3.60 | £3.90 |

Baked Potatoes

Served with a Salad Garnish

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|------------------------|-------|
| Tuna Mayonnaise | £5.25 |
| Cheese and Coleslaw | £4.85 |
| Prawn Marie Rose | £5.50 |
| Cheese and Beans | £4.85 |
| Chicken and Mayonnaise | £5.35 |
| Home Fried Real Chips | £1.75 |