

mainmenu

Served 12.00 - 2.30pm and 6.00pm - 9.30pm Monday-Saturday
and 12.00 - 2.30pm and 5.30pm - 9.00pm Sunday

The Stag Carvery

A selection of locally source meats, with all the traditional Sunday roast trimmings, served with a selection of vegetables.



Monday to Friday Lunchtime	7.95
Monday & Tuesday Evening	8.95
All other times	9.90
Children under 9 years	4.95

Once ordered please take your plate to our chef, who will carve your desired meat selection. You can then help yourself to the other carvery dishes available.

Starters

Home-made Soup of the Day 4.25
*Served with warmed bread rolls.
(please see the specials board or ask your server for details).*

2 Home-made Leek & Mushroom Tart 4.95
An open tartlet of sautéed wild mushrooms and leeks, served with lamb's lettuce, parmesan shavings and drizzled with extra virgin olive oil.

2 Hallumi & Sun Blushed Tomato Salad 4.95
A light salad of toasted pine nuts, black olives, sun-blushed tomatoes and French leaves topped with chargrilled Hallumi.

Melon & Parma Ham Salad 4.95
Thinly sliced Parma Ham and Melon fans drizzled with a honey and balsamic dressing, finished with a twist of ground black pepper.

Home-made Crispy Duck Wontons 4.95
Fresh home-made wontons of duck, ginger and spring onion served with lime pickle, plum sauce and Thai dipping sauce.

Oriental Spiced Duck 4.95
Skewered five spice duck with cucumber, coriander and mango salsa.

Braised Mussels 5.15
A bowl of Bantry Bay mussels cooked with fresh garlic, cream and a splash of pernod, served with a warm seeded brown roll.

Prawn Cocktail 5.25
Succulent prawns bound in Marie Rose sauce served with salad garnish, brown bread and butter.

Garlic Prawn Brochettes 5.95
A wooden skewer of fresh tiger prawns grilled in garlic butter and sweet chilli sauce served with pesto brushed ciabatta.