



THE BALD FACED STAG

Sample Evening Menu

Smoked haddock chowder	6.50
Confit Telmara duck terrine, apple chutney, toast	6.00
Beetroot cured Scottish salmon, celeriac remoulade, beetroot dressing	7.00
Cornish squid & chorizo salad, rocket, lemon dressing	7.00
Pheasant & parsnip samosa, pomegranate & pear salsa	6.50
Warm smoked mackerel fillet, purple potato salad, horseradish cream	6.50
Yorkshire Wensleydale & spring onion tart, shaved celery, pickled walnuts	6.50
Jerusalem artichoke & sweet potato roll, red onion marmalade, tomato dressing	6.00
Roast topside of Dexter beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	14.50
Roast saddle of lamb, roast potatoes, seasonal vegetables, apricot stuffing, gravy	14.50
Parsnip & potato rosti, lyonnaise onions, kale, port glazed shallots, crispy duck egg	12.00
Atlantic beer battered haddock fillet, fries, mushy peas, tartar sauce	12.00
Sea bass fillet, sautéed pink fir potatoes, broccoli, toasted almonds, chive cream sauce	15.00
Shepherd's pie, cheddar cheese crust, crushed carrot & swede	13.50
Goat's cheese & watercress sausages, braised puy lentils, spinach, red onion sauce	11.50
Cornish Pollock fillet, mash, spinach, beurre blanc	14.50
Pork loin, bubble & squeak, black pudding, red wine sauce	15.00

Sides: all 3.50

Fries / mash / greens / tomato & red onion salad / leaf salad

Bread & oil for one 2.00

Please inform a member of staff of any dietary requirements
12.5% optional service charge is added to all bills