



THE BALD FACED STAG

Sample Sunday Menu

Potato & leek soup	5.00
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
Smoked haddock chowder	6.50
Roast topside of Dexter beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	14.50
Roast Suffolk chicken breast, roast potatoes, seasonal vegetables, pork & sage stuffing, gravy	13.50
Roast saddle of lamb, roast potatoes, seasonal vegetables, apricot stuffing, gravy	14.50
Nut roast, roast potatoes, seasonal vegetables, Yorkshire pudding, vegetable gravy	11.50
Atlantic beer battered haddock fillet, chips, 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, braised cabbage, new potatoes, pumpkin puree, red wine sauce	14.50
Barbary duck breast, dauphinoise potatoes, red cabbage, cauliflower & five spice puree	15.00

Sides: all 3.50

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

Bread & oil for one 2.00