



THE
STAG

D E S S E R T S

Orange Tart (E, G, L, N)

Orange and almond cream layered with Grand Marnier crème, candied oranges, clementine preserve and an orange sorbet

£12.50

Earl Grey Bavarois (E, L)

Earl Grey bavarois served with heather honey, meringue crumble, raspberry and pear

£12.50

Chocolate Pavé (E, G, L)

Served on an olive oil biscuit with olive oil jelly and a cherry tuile

£12.50

Lemon Curd Rice Pudding (V)

Vegan rice pudding served with lemonade meringue and curd

£12.50

Sticky Toffee Pudding (E, G, L)

A classic favourite, sticky toffee pudding with a butterscotch sauce served with salted caramel ice cream

£12.50

Scottish Cheese Selection

3 cheese selection

Crowdie, soft cheese of the day, scottish gouda.

£18.50

5 Cheese Selection

Scottish crowdie, clava brie, Hebridean blue cheese, Saint Andrews farmhouse cheddar, smoked Anster cheese.

£28.50

Should you have any dietary requirements or special requests please speak with a Team Member prior to ordering, we will make every effort to accommodate all requests. It is not always possible but we will endeavour to meet your requirements. A 10% Discretionary service will be added to the final bill, should you request this to be removed please speak with one of the Team Members prior to paying. Thank you and we look forward to welcoming you back very soon.

Allergens

C - Celery, CR - Crustaceans, E - Egg, F - Fish, G - Gluten, L - Lactose, L - Lupin, MO - Mollusc, M - Mustard, N - Nut, P - Peanut, SS - Sesame Seed, S - Soy, SU - Sulphur, GFA - Gluten Free Available, LFA - Lactose Free Available, VA - Vegan Available, V - Vegan



THE
STAG

S T A R T E R S

Bread Basket

£5.00

Pea and Mint Soup (L, LFA, SU, VA)

Silky pea soup served with a mint oil and smoked pancetta

£9.50

Smoked Salmon on Rye (F, G, L, LFA)

Smoked salmon served with pickled blueberries, goats cheese and cucumber with a sourdough rye croute

£14.00

Scallops (G, GFA, M, SU)

Scottish scallops served on home-made corn bread, Stornoway black pudding and a caper and raisin emulsion

£ 17.50

Pork Cheek (G, L, M)

Slow braised and tender pork cheeks served with a crispy ham hough bonbon, swede, wholegrain mustard and apple

£13.00

Forest Pithivier (N, S)

Wild harvested mushrooms, thyme and chestnut enrobed in gluten free puff pastry served with tomato coulis

£12.00



THE
STAG

M A I N S

From the Grill (L)

All grill items served with garlic butter roasted flat cap mushrooms, roasted heirloom tomato and Buttered baby potatoes or triple cooked chips or mashed potato. All our meat is grass fed and sourced from local suppliers along the scottish borders.

Scotch Beef Fillet 200g | £42.50

Scotch Beef Rib Eye Steak 250g | £39.50

Lamb Cutlets 300g | £34.00

Pork Tomahawk 500g | £32.50

add sauce: £3.50

Pepper sauce, red wine gravy, forest mushroom,
Hebridean blue cheese, Isle of Mull cheddar

add a side: £4.50

Seasonal vegetables, triple cooked hand cut chips, truffle & parmesan fries,
Beer battered onion rings, buttered baby potato, and mashed potato

Salmon (F, L)

Pan fried salmon served on a watercress risotto,
crème fraiche and a dill oil
£28.00

Chicken Suprême (L, LFA)

Golden chicken suprême served with smoked potato purée,
braised onion, mange tout and corn
£20.00

Venison (L, SU)

Venison saddle served with hassel back potatoes, pea purée,
seasonal vegetables and a whisky infused jus
£29.50

Cod (F, L, SU)

Pan roasted cod served with saffron confit potatoes, pancetta,
samphire and a lemon butter sauce
£26.50

Courgette, Barley and Cumin Fritter (C, G, M, N, V)

Courgette, barley and cumin fritter served with courgette ribbons,
parsley and cashew nut salad
£18.50

Asparagus Risotto (L, LFA, VA)

Asparagus and green bean risotto served with Corra Linn sheep's
milk cheddar cheese
£19.00