



THE  
STAG

## N I B B L E S

Gordal Olives  
**£6.00**

Bread Basket  
**£5.00**

Haggis Bonbons  
Mustard mayonnaise  
**£8.00**

## S T A R T E R S

**Celeriac, Hazelnut and Truffle Soup**  
Roasted celeriac soup, served with toasted  
hazelnuts and a truffle oil drizzle  
**£9.50**

**Smoked Haddock Fishcake**  
Creamed leeks, poached egg & chives  
**£12.50**

**Scottish Scallops**  
Served with Stornoway black pudding on a  
bed of pea purée and tarragon oil  
**£17.50**

**Venison Meatballs**  
Mushrooms, smoked brie & pine nuts  
**£12.50**

**Basil Hummus**  
Vegetable crudités, pine nuts & tahini  
**£12.00**

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Should you have any dietary requirements or special requests, please speak with a team member prior to ordering and 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.



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## M A I N S

### Scottish Farmed Salmon

Pan fried salmon, served with samphire, parsley button mushrooms, dauphinoise potato, crispy leek and a creamy leek sauce

**£28.00**

### Chicken

Chicken breast, served with beetroot, roasted cauliflower, fondant potato and a red wine gravy

**£20.00**

### Venison

Venison saddle, served with fondant potato, grilled broccoli and almond, thyme and roasted garlic butternut purée and gravy

**£29.50**

### Fish & Chips

Beer battered haddock served with mushy peas & tartar sauce

**£18.00**

### Pork Belly

Slow braised pork belly, served with roasted cabbage, mash potato, carrot and a mustard ham hough croquette

**£21.00**

### Spaghetti Arrabbiata

Burrata, arrabbiata sauce with tomatoes, chili & basil

**£20.00**

## From the Grill

All of our meat is grass-fed and sourced from local suppliers. All dishes are served with garlic butter roasted flatcap mushrooms, roasted heirloom tomato and a choice of either buttered Highland baby potatoes, triple cooked chips or creamed potato.

Tweed Valley Scotch Beef Fillet 200g **£42.50**

Tweed Valley Scotch Beef Rib Eye Steak 250g **£39.50**

### Burgers

All burgers are served with French fries, streaky bacon, cheddar, house slaw & sauce.

Scotch Beef Burger **£22.50**

Highland Venison Burger **£23.50**

Plant Based Vegan Burger **£20.00**

#### ADD A SAUCE

Pepper Sauce | Red Wine  
Gravy | Béarnaise Sauce

**£3.50**

#### SIDES

Seasonal Vegetables | Triple Cooked Hand  
Cut Chips | Beer Battered Onion Rings

**£4.00**

#### TRUFFLE & PARMESAN FRIES

**£5.75**



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## D E S S E R T S

### Sticky Toffee Pudding

Served with a butterscotch sauce and salted caramel ice cream

**£12.00**

### Hazelnut Mocha Lava Cake

Molten hazelnut and coffee cake, served with mocha cream and salted caramel ice cream

**£12.50**

### Apple Crumble

Apple baked with a gluten free crumb served with a choice of ice cream

**£12.00**

### Roasted Pear

Roasted pear, served with a raspberry vinegar reduction, Hob Nob crumble, maple syrup gel and vegan vanilla ice cream

**£12.50**

### Bread & Butter Pudding

White chocolate and cranberry croissant bread and butter pudding, crème anglaise

**£12.50**

### Scottish Cheese Selection

3 cheese selection

Chef's Selection of Cheeses of the day

**£18.50**

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