

PLEASE SPECIFY GLUTEN FREE WHEN ORDERING AS SOME IISHES ARE VARIATIONS OF MAIN MENU ITEMS

## 

V BRUNCH SHAKSHUKA
2 Baked eggs in a spiced tomato, pepper and onion sauce. Served with gluten free toast and sour cream
Add ham - 2.50
VE GUACAMOLE ON TOAST 0.15 Avocado, tomato, onion, chilli, coriander and lime juice smashed on top of toasted gluten free bread
Add roasted balsamic tomatoes - 1.50 Add an egg - 1.25 Add grilled halloumi - 3.00

## CHTM LCHTM BTM

V SOUP OF THE DAY
${ }^{7.25}$ Ask one of the team about our soup of the day. Served with gluten free toast and butter.
v HALLOUMI FRIES

VE Korean Fried Cauliflower

SHARING NACHOS

V OMELETTE \& CHIPS fillings served with a side salad. Bacon, ham, mushroom, tomato, chorizo, cheese, onion.

V CALIFORNIAN BRUNCH
Poached egg on toasted gluten free bread with uacamole, feta and a fresh pineapple salsa. Add Streaky Bacon - 3.00 Scrambled Tofu instead of Egg for Vegan

> CHILLI CON CARNE TACOS Slow cooked beef chilli, fresh pico de gallo, sour cream, lettuce and cheese.
v SWeet Potato Chilli tacos Slow cooked sweet potato ch 8.9 gallo, sour cream, lettuce and cheese. CARNE ASADA TACOS 12.95 Marinated rump steak, feta cheese, guacamole, coriander, lettuce and lime

## CIM BURCHIRS

Served in a gluten free bun with skin on fries.
Upgrade to sweet potato fries 1.00 Add an extra patty 3.00
STAG BURGER 13.95
Local butcher $1 / 4 \mathrm{llb}$ beef burger, lettuce, tomato, homemade red onion chutney and burger sauce stag bacon cheeseburger Local butcher 1/4lb beef burger, Monterey Jack cheese, smoked streaky bacon, homemade red onion chutney, burger sauce, lettuce and tomato BUTTERMILK FRIED CHICKEN BURGER 15.95 Gluten free buttermilk fried chicken, guacamole, tomato, lettuce and garlic aioli. Add smoked streaky bacon - 2.00 PHILLY CHEESESTEAK
$60 z$ Marinated Rump Steak thinly sliced with sauteed onions, melted mozzarella and cheddar cheese, chipotle mayo

## Add Fajita Peppers \& Onions - 2.00

VE GF PLANT Burger
Plant based burger patty with lettuce, tomato, red onion chutney, vegan Applewood smoked cheese and burger sauce.
HALLOUMI BURGER
13.95

Fried halloumi, garlic mushrooms, homemade red onion chutney, lettuce, tomato and garlic aioli. Add smoked streaky bacon - 2.00 Add onion rings - 2.00

> AT STAG, WE'VE NEVER UNDERSTOOD WHY EATING OUT AS A VEGAN OR GLUTEN FREE GUEST CAN OFTEN BE AN AWKWARD EXPERIENCE, WITH JUST ONE OR TWO TOKEN MENU OPTIONS, IF ANY AT ALL.
> THAT JUST DOESN'T SEEM RIGHT. SO WE'VE BEEN PROVIDING PROPER, FULL, SEPARATE VEGAN AND GLUTEN-FREE MENUS SINCE 2016, PACKED WITH VARIETY, FLAVOUR AND COMFORT FOOD CLASSICS.

## MTM MNE

BUTTERMILK FRIED CHICKEN
Southern fried chicken breast served with skin on fries, coleslaw and your choice of garlic aioli, sticky gochujang sauce, chipotle mayo or burger sauce. Bottle sauces also available)
CHILLI CON CARNE
Our homemade slow cooked beef chilli using ancho and chipotle chillies served with spiced rice, pico de gallo and sour cream. Add guacamole for 2.00
V SWEET POTATO CHILLI
Using the same spice mix as our beef chilli we have created a delicious sweet potato chilli served with spiced rice, pico de gallo and sour cream. Add guacamole for 2.00 Vegan Option Available

## COT SADADS

RUMP STEAK G FETA SALAD 18.50
A large salad made with sliced rump steak, crumbled feta, sweetcorn, cucumber, fresh pineapple salsa and a balsamic dressing.
COBB SALAD
A large salad made with iceberg lettuce, fresh tomato, guacamole, sweetcorn, smoked streaky bacon, southern fried chicken and homemade ranch dressing Add blue cheese or cheddar cheese - 1.50

V HALLOUMI SLAW SALAD 14.2 Golden halloumi served on a pepper, tomato, carrot cabbage and corn slaw flavoured with lime juice, coriander and chilli.
14.25

## GTP BWI

14.95 VE GOOEY CHOCOLATE BROWNIE

Homemade chocolate brownie served warmed with chocolate sauce and vanilla ice cream.

## ALHMPCRNS

Please inform us of any allergen or dietary requirements before placing your order. Not all ingredients are listed. Detailed allergen information is available in our allergen folder kept behind the bar. We cannot guarantee the total absence of al allergens.

## GIF SIDM

VE SKIN ON FRIES
Vegan Cheesy Fries
Cheesy fries
VE COLESLAW
VE SWEET POTATO FRIES
VE STAG SIDE SALAD

## BOTMOMLISS BRUNCII

Love our range of cocktails and food. Why not check out our bottomless brunch menu? You get 90 minutes of unlimited drinks and your choice of one food option.
£35 per person *TCs Apply You can book online or in store.


## VMGAN BRUNCE \& LUNCH <br> PLEASE SPECIFY VEGAN WHEN ORDERING as some dishes are variations of main menu items

## BiBUNCIE

gFA MUSHROOM SHAKSHUKA
11.25

Baked mushrooms in a spiced tomato, pepper and onion sauce. Served with toast and a vegan whipped feta.
Add hash browns - 1.50
GFA GUACAMOLE ON TOAST
Avocado, tomato, red onion, chilli, coriander and lime juice smashed on top of toasted sourdough bread.
Add roasted balsamic tomatoes - $\mathbf{1 . 5 0}$

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GFA SOUP OF THE DAY
Ask one of the team about our soup of the day Served with warm baguette and butter.
gFA KOREAN FRIED CAULIFLOWER Deep fried cauliflower topped with astich gochujang sauce, spring onion with a sticky seeds.
gFa Vegan Sharing nachos 11.50

Corn tortillas, melted vegan cheese, guacamole, fresh pico de gallo salsa, vegan whipped feta and enchilada sauce.
Try them loaded with:
Fajita Peppers \& Onions - 2.00
Sweet potato chilli - 2.00

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SAUSAGE G TOFU PANCAKES 10.15 Stack of homemade vegan pancakes topped with 2 vegan sausages, scrambled tofu and maple syrup on the side.
GFA CALIFORNIAN BRUNCH
Scrambled tofu on toasted sourdough with guacamole, vegan feta and a fresh pineapple salsa.

> GFA SWEET Potato CHILLI TACOS 8.95 Slow cooked sweet potato chilli, fresh pico de gallo, sour cream, lettuce and vegan cheese.

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You get 90 minutes of unlimited drinks and your choice of one food option.
$£ 35$ per person *TCs Apply You can book online or in store.

## BUBCHEM

Served in a vegan brioche bun with skin on fries
Upgrade to Sweet Potato Fries 1.00 Add an extra patty 3.00
gfa Delux Miami Plant Burger
Delux Miami Plant Burger, vegan burger cheese, red onion chutney, crispy onions, lettuce, tomato and burger sauce.
Vegan Fried Ch'ck'n Burger
Vegan Southern fried chicken, guacamole, crispy onions, lettuce, tomato and garlic aioli. Add vegan cheese - 1.95

## 

GFA SKIN ON FRIES
gfa Vegan cheesy fries
GFA SWEET POTAT
gfa Stag side salad
gFA COLESLAW 4.25 ONION RINGS Garlic bread Vegan Cheesy garlic bread3.95

## MATNE

Vegan Fried chicken
14.95

Vegan Southern fried chicken served with skin on fries, coleslaw and your choice of garlic aioli, sticky gochujang sauce, chipotle mayo or burger sauce.
(Bottle sauces also available)
gfa Vegan sweet potato chilli 13.5
Using the same spice mix as our beef chilli we have created a delicious sweet potato chilli served with spiced rice,,pico de gallo and guacamole.

## SALADS

Vegan cobb salad
A large salad made with iceberg lettuce, fresh tomato, guacamole, sweetcorn, vegan southern fried chicken and homemade ranch dressing
Add vegan cheese - 1.50

## Swi

WARM COOKIE DOUGH
Homemade chocolate chip cookie dough baked in the oven till soft and served with scoop of vanilla ice cream and chocolate sauce.
gFa Gooey chocolate brownie Homemade chocolate brownie served warmed with chocolate sauce and vanilla ice cream.

Chocolate Biscoff Pancakes
10.95

Stack of American style pancakes topped with fresh banana, biscoff biscuits and sauce and chocolate sauce.

StRAWBERRY SPLIT PANCAKES

- At Stag, we've never understood why eating out as a vegan or gluten free guest can often be an awkward EXPERIENCE, WITH JUST ONE OR TWO TOKEN MENU OPTIONS, IF ANY AT ALL.
that just doesn't seem right. So we've been providing pRoper, full, separate vegan and gluten-free menus SINCE 2016, PACKED WITH VARIETY, FLAVOUR AND COMFORT FOOD CLASSICS.

