

The Stag Inn Winter Menu



Available from 26th November – 24th December, Thurs-Sat, 12-3pm & 6-8pm

Chestnut and sage focaccia £3; Triple cooked parsnip chips £3; Fennel bhaji with mint yoghurt £4; Padron peppers with smoked mayonnaise £4

Winter vegetable & orzo soup £6

Game terrine, grape chutney & toasted sourdough £7

Maple cured trout, fennel, clementine & chicory £7

Ox tongue, celeriac & boiled egg £7

Salt baked and pickled beetroot, goat's cheese & dill £7

Rolled & stuffed free range turkey breast, turkey sausage roll, potato fondant, braised carrots & Brussels sprouts £18

Lamb faggots, mashed potato & heritage carrot & lamb gravy £15

Salt baked celeriac, King oyster mushrooms & carrot top pesto £14

Skate wing, braised leeks, raisin & caper butter sauce with triple cooked chips £17

Potato and Wigmore cheese tart, winter greens, heritage carrot puree & lemon dressing £15

Roast cod, clams, Brussels sprouts, seaweed gnocchi & warm tartare £18

Dark chocolate tart & chestnut ice cream £7

Orange & polenta sponge, pistachio praline & whipped mascarpone £6

Christmas Sundaes: Christmas pudding ice cream, orange syrup, honeycomb & brandy chantilly £7

Cheeseboard: Sussex cheeses, crackers & grape chutney £8

All our dishes are prepared in a small kitchen & may contain traces of gluten or nuts.

Please inform us of any dietary requirements, dishes can be adapted to be gluten free, vegan etc.