



Starters

Soups Served with Baguette slices

£5.95

Taunton Cider and Onion soup with cheddar and apple toast.

Spiced Butternut Squash with Ginger and apple.

Cream of Leek and potato

Pea & Mint

Beetroot and Apple

Soups change daily but always a vegetarian option.

Warmed Goats cheese with beetroot and salad garnish.

Deep fried prawns and sweet chilli sauce.

Smoked Salmon slices with horseradish cream ,salad & brown toast.

Liver pâté ,caramelised red onions salad and brown toast.

From £4.95 to £ 6.95

All subject to change.

To Share

Olives and Sundried Tomatoes

Served with balsamic vinegar, olive oil and toasted baguette

£5.95

Toasted Garlic Bread

£2.50

Toasted Cheesy Garlic Bread

£2.75



Mains

Somerset Cider Chicken

Chicken supreme poached with Cider, smoked bacon ,leek , and cream sauce.

Served with Crushed baby new potatoes and topped with pea shoots.

Lamb Lollipops

Succulent French trimmed cutlets pan fried served with dauphinoise potatoes. A layered delight of King Edwards, onions and cream served with a balsamic glaze & pea shoots.

Posh Macaroni Cheese

A comfortingly warm dish of pasta with leeks, vintage cheese, and cream sauce with a splash of Sauvignon Blanc. Served with Garlic Bread

Exmoor Ale Battered Cod

Fillets of North Atlantic Cod in a crisp Exmoor Ale beer batter. Served on a bed of Gastro Chunky chips, with Tartare sauce and lemon.

Sirloin Steak

8oz of locally sourced Sirloin served with Gastro Chips Mushrooms and Tomato garnish

All mains between £11.95 -£18.95



FROM DISTANT SHORES

Chickpea and Vegetable Curry

A fragrant aromatic spiced curry with medium heat. Bursting with flavor made with ginger, chilies, Garam Masala and fresh coriander. Served with turmeric rice. (GF)

Grilled Goats Cheese

Topped with Cherry Tomatoes served on a Beetroot, Walnut and Mixed Salad with a Balsamic Glaze and baby new Potatoes (GF)

Mediterranean Vegetarian Lasagne

Roasted Vegetables with a Tomato and Creamy White Sauce served with Garlic Baguette and a Side Salad

*From Distant Shores ; Mains change on regular basis to include ;
Spaghetti Bolognese, Sweet and sour Chicken, Singapore noodles.*



Lunchtime only (or as a starter in the evening)

New Stags Specialty

THE JEWELS OF THE SEA

A seafood platter for sharing :

Tuna, Smoked fillets of Mackerel, Deep fried Prawns in breadcrumbs.

Scampi, Prawn Cocktail, Smoked Salmon.

White bait served with French Fries and mixed salad.

£24



BEST OF BRITISH

Steak and Ale Pie

An old English favorite of pastimes, it is as popular today as ever.

Succulent slow cooked Beef cooked in Exmoor Ale. Surrounded by a melt in mouth short crust pastry.

Served with a buttery mash & red wine gravy with a pea shoot topping.

Best of British : Mains change on a regular basis to include ;

Sausage and Mash , Liver and Bacon, Boozy cottage pie,



Snack Menu

*Ploughman's
Farmers - West Country Sliced Ham*

£10.95

Millers - Mature Cheddar Cheese

£10.95

Mixed Ham and Cheese

£11.95

All Ploughman's served with Crusty baguette & butter, boiled egg, mixed salad, pickled onion, sliced apple and Branston pickle



*Stags Head Sandwiches
Cheese & Tomato*

Tuna Mayo & Cucumber

Brie & Cranberry

Ham & Wholegrain Mustard

All served with mixed salad and crisps

£6.95

*Can be served as a Baguette add on £1.00
With Chips add on £1.00*



Desserts

*Lemon and Raspberry Tart a citrus refreshing dessert
with vanilla ice-cream.*

Chocolate fudge cake with vanilla ice cream.

Boozy bread and butter pudding with custard.

Treacle tart with custard,

A with pouring cream.

£4.95 to £5.95

*Desserts and Mains can change due to seasonality of ingredients
,availability and mood of chef.*



Kids Menu

*Whole Battered Chicken Breast Chunks served with Chips, Peas or Beans
£6.95*

*Breaded 100% Whole Cod Goujons served with Chips, Peas or Beans
£6.95*

*Free Range Eggs, Yard Farm Honey Roast Ham & Chips
£6.95 or Adult Portion £9.95*



Sunday at the Stags

Roast loin of Pork with homemade Apple Bramley Sauce.

Roast shoulder of Lamb with Mint sauce jelly.

Roast Chicken supreme & Cranberry sauce.

All including Roast potatoes, Yorkshire Puddings, Honeyed Parsnips, Cauliflower Cheese with vintage Cheese, Medley of Fresh vegetables ,and a rich red wine gravy.

£12.95 to £14.95



New ! At The Stags Head Inn

Roast Sirloin of English Beef

Locally sourced grass fed succulent English Beef

Served with Horseradish sauce and all the above and red wine gravy jug.

£16.75

Sliced at your table extra helpings of course.