



THE STAGG INN

SAMPLE AUTUMN SUNDAY MENU

ALL OUR ROASTS ARE SERVED WITH SIDES OF BRAISED RED CABBAGE,
CAULIFLOWER CHEESE, RICH RED WINE GRAVY
WE ARE SUPPLIED BY NEIL POWELL MASTER BUTCHERS

SHARE

OLIVES, MOZZARELLA, PARMA HAM,
OIL & BALSAMIC, **FOCACCIA** £18

BAKED **BERHAUT** EPOSSIES, POACHED
PEAR, WALNUTS, WINTERBERRY,
SOURDOUGH £28

STARTERS

TITLEY AUTUMN GARDEN VEGETABLE
SOUP, **PUMPKIN** SEEDS, SOURDOUGH £8

SCOTTISH HALF-SHELL **SCALLOPS**
SOURDOUGH £14

LIGHTLY SPICED DEVON **CRAB** BONBON
LOBSTER SAUCE £10

NORDIC SALT & PEPPER **CALAMARI**
AIOLI £9

HEREFORDSHIRE **FILLET** STEAK
TARTARE £22

MAIN DISHES

ROAST SIRLOIN OF
HEREFORDSHIRE **BEEF** £28

LIMITED SPECIAL: £32
ROAST HEREFORDSHIRE
CHATEAUBRIAND

ROAST WELSH HILL **LAMB** RUMP £30

ROAST LOCAL FREE RANGE
ORGANIC **PORK LOIN** COOKED ON
THE BONE £28

ROCK **LOBSTER** TAIL, GARLIC
BUTTER, MACARONI CHEESE
FRITES, MANGO SALSA £30

WOODLAND MUSHROOM,
PARMESAN & TRUFFLE **RISOTTO** £26

SWEETS

FRESH BAKED WINTERBERRY MERINGUE, SORBET, CREAM £10

COINTREAU CRÈME BRÛLÉE, SHORTBREAD £10

MANGO & PASSION FRUIT PANNA COTTA, SHORTBREAD £10

STILTON, WALNUTS, FIGS, CHUTNEY, CRANBERRY BISCUITS £14