THE BALD FACED STAG PUB & KITCHEN



SNACKS

Gordal olives (v) 4.5 Sausage roll, English mustard 6 Padrón peppers, Maldon salt, Aleppo pepper (v) 7 Warm sourdough, Whipped herb butter 4.5

SMALL PLATES & STARTERS

Delicia pumpkin, spelt, pomegranate, spinach, chicory, tahini, molasses (vg) 8/16 Salt & pepper squid, basil aioli 8.5
King prawns, chorizo, chickpea, Padrón peppers, garlic olive oil 12.5
Mushroom croquettes, aioli (v) 9
Crispy chicken, Korean ketchup, sesame, chilli, spring onion 8.5
Roasted red pepper, basil, heritage tomato, bocconcini (v) 7.5

ROASTS

All served with roast potatoes, swede, hispi cabbage, glazed carrot, Yorkshire pudding & gravy

Trio of roasts: Hereford beef, Duroc free range pork belly, White Cobb chicken 26
Aged Hereford sirloin, horseradish 24
Duroc free range pork belly, crackling, apple sauce 20.5
White Cobb free range chicken crown 20.5
Beetroot, butternut squash & nut Wellington, vegan gravy (v or vg with no yorkie) 19.5

SHARING ROAST

Suffolk slow roast leg of lamb to share, mint sauce (2/3 people) 45/67.5

MAINS

Whole plaice, hazelnut butter, samphire, charred lemon, Jersey Royal potatoes, spinach 25.5 Cider-battered North Atlantic haddock, mushy peas, triple cooked chips, tartare sauce 19.5 Beetroot tarte tatin, whipped goats cheese, pea & rocket salad 16.5

SIDES

Triple cooked chips (v) 5.5 | Skin-on fries (v) 5 | Baked Jersey Royals, lemon crème fraiche 6.5 Green salad, French dressing 5 | Petit Pois a la franchise 5.5

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream 8 Spiced apple crumble, cardamon ice cream 8 Chocolate & hot honey tart, raspberries 8 Ice Cream Union 2.5 per scoop

