

Main Menu



Welcome to The King Stag

Our ethos is to focus on locally sourced, high quality, fresh food and drink served in a friendly and professional way. We aim to be a hub of the community.

We pride ourselves on using great locally sourced ingredients. Most of our suppliers are within twenty miles of the pub - our meat is from N J Shallis in Bushey & Marbec Meats in Cricklewood; our green grocers is Sparrshotts of St Albans; our artisan bakery is The Bread Factory, Hendon and we use Woods Food Service owned by a regular customer.

Our drinks offering is equally as important! We use local suppliers for cask and keg ale and have an exciting range of craft beers from Beavertown brewery as well as the flavoursome Hells lager from Camden Town Brewery.

We love Gin! We have an eclectic range and have handpicked both the garnish and the Fever-tree tonic to pair perfectly!

We run exciting events for the community over the year. Our annual music festival is held over the August bank holiday weekend and we have a dog walk on the last Sunday of every month. Local groups such as the knitters and walking clubs meet here every week. If you have a group that would like to meet at the pub just let us know.

Don't forget to check out our website www.thekingstag.com to see what we are up to over the year. With our cosy fire in the winter, our bright beer garden in the summer and our friendly team to welcome you we hope you enjoy the whole King Stag experience.

While you wait

Chargrilled sourdough, cold pressed rapeseed oil and balsamic vinegar **£4.95**

Hummus, pitta breads **£4.00**

Garlic ciabatta **£5.95**
add cheese **£1**

Mixed olives **£4.00**

To Share

Baked camembert, house chutney, chargrilled ciabatta **£14.95**

Mezze board, crudité's, tzatziki, hummus, olives, sweet potato falafel, halloumi, pitta bread **£16.95**

Sides (3 sides £10)

Hand cut chips

Fresh cabbage slaw

Seasonal vegetables

Mixed salad

£4.00

Lemonade battered onion rings

Sweet potato fries

Macaroni cheese

Creamed spinach

£4.50

Set Lunch

Monday to Friday

(excluding bank holidays)

2 courses **£10.95**

3 courses **£15.95**

Starters

Soup of the day, chargrilled ciabatta **£5.50**

Spiced crispy whitebait with lemon mayonnaise **£7.95**

Poached hens egg, asparagus, micro leaf salad with a grain mustard dressing **£7.95**

Deep fried brie in breadcrumbs served with our tomato and pepper chutney **£7.50**

King prawns with garlic and chilli, prawn bisque and chargrilled sourdough **£9.95**

Confit duck salad, watermelon, toasted seeds, mint, hoisin dressing **£7.95/£14.50**



Mains

Herb crusted lamb rump, minted pea puree, crushed new potatoes with a red wine sauce **£18.95**

Roast free range chicken supreme, garlic and thyme potato terrine, baby vegetables and a chicken jus **£17.95**

Pan fried fillet of gilt head bream, chargrilled courgettes, peppers and aubergine, sauteed new potatoes served with vine tomato and white wine sauce **£18.50**

Potato Gnocchi, sun-dried tomato pesto, asparagus and toasted pine nuts **£14.50**



Burgers

The King Stag beef burger **£13.50**

Free range chicken breast **£14.50**

Halloumi burger **£12.50**

Our burgers are served on a sesame and poppy seed cream bun with fresh cabbage slaw

Choose between:

Hand cut chips, skinny fries or upgrade to sweet potato fries for **£1.50**

Extra toppings:

Butler's extra mature cheddar, brie, mushrooms, caramelised onions **£1.00 each**

Smoked bacon, halloumi, macaroni cheese **£1.50 each**



Pub classics

Lemonade battered haddock, hand cut chips, pea puree, tartar sauce **£14.95**

N J Shallis Cumberland sausages, mash, onion gravy **£13.95**

10oz 28 day aged grass fed Donald Russell ribeye steak **£24.95**

10oz 28 day aged grass fed Donald Russell sirloin steak **£24.95**

All steaks served with creamed spinach, oven roasted vine tomato

Choose between: Hand cut chips, skinny fries or upgrade to sweet potato fries **£1.50**

Add: Peppercorn sauce, red wine jus, roasted garlic and parsley butter **£1.75**



Desserts

Crumble of the day, vanilla custard **£6.95**

Banoffee Pie our way, crushed Oreo biscuit base, soft set toffee, caramelised banana, chantilly cream **£7.50**

Selection of lemon desserts - Lemon meringue tart, lemon posset, lemon shortbread and lemon sorbet **£7.95**

Sticky toffee pudding, toffee sauce, honeycomb ice cream **£6.95**

Pistachio sponge with poached rhubarb and vanilla custard **£7.50**

Three scoops of your choice of Purbecks ice creams and sorbets **£5.50**

Ice creams – vanilla, serious chocolate, honeycomb, strawberry, mint chocolate chip, salted caramel, very cherry

Sorbets – lemon, blood orange, raspberry

Teas and coffees available, please see our drinks menu



Ciabattas - All £9.95 (Lunch Service only)

All served on warm ciabatta with dressed leaves and skinny fries

Butler's Secret extra mature cheddar cheese, homemade chutney

Chargrilled smoked streaky bacon, lettuce, vine tomato

Fish finger, lemon mayonnaise

Salt beef, Dijon mustard, sweet pickled gherkins

N J Shallis Cumberland sausages, caramelised onion, crispy onions, BBQ sauce

Char-grilled Mediterranean vegetables & hummus



The Cheese Board

All five of our carefully selected British cheeses

Served with house chutney, apple, celery and biscuits **£8.50**

Our carefully selected award winning cheeses:

Butlers Secret Extra Mature Cheddar, matured for 14 months.

Wigmore, pasteurised ewe's milk cheese, hand-made washed curd cheese. Subtle cheese with a mild fruity and sweet flavour

Isle of Wight Blue, mild blue veined 3-5 weeks of age

Keltic Gold, semi hard cheese, during ripening it is dipped in cider and scrubbed three times a week

Bath Soft, this soft pasteurised cow's milk cheese has a creamy texture and is full of flavour similar to Camembert

HARVEY & BROCKLESS
the fine food co

Doggy Menu

Arden Grange,
with fresh chicken
and rice (dry food)
£2.50

Pig's ear **£1.75**

Cumberland sausages **£4.50**

King Stag burger **£5.00**

Snuffles dog beer **£3.00**

Join us on our monthly dog walk, the last Sunday of each month.

Full details at www.thekingstag.com/events or ask a member of staff.



Monday Burger Night

(excluding bank holidays)

Unlimited toppings for **£10.95**

Tuesday Wine Night

All bottles half price

Wednesday Steak Night

£15.99 for our 10oz rib-eye and 10oz Sirloin

Fizz Friday

(excluding bank holidays)

5pm-7pm £12.50 bottle

(all bottles must be served by 7pm)

Kids Meals

1 course **£5**

2 courses **£7**

3 courses **£10**

Starters

- Hummus and pitta
- Garlic ciabatta
- Cucumber and carrot sticks, hummus

Mains

- Macaroni cheese
- Fish fingers, skinny fries, beans
- Cumberland sausages, mash, onion gravy
- 5oz King Stag cheese burger, salad, skinny fries

Kids Desserts

- Crumble of the day, vanilla ice cream
- Sticky toffee pudding, toffee sauce, honeycomb ice cream
- Scoop of Purbeck ice cream - vanilla, chocolate, strawberry



Follow us on Twitter... Like us on Facebook...
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Email: reservations@thekingstag.com

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A discretionary 12.5% service charge will be added to your bill.
For allergen information, please ask a member of staff. Some dishes may contain stones or shot.