



STARTERS

SOUP OF THE DAY^(V) 4.50
Served with a fresh slice a bread.

CULLEN SKINK 5.50
Served with a fresh slice a bread.

FIERCE HAGGIS BALLS^(VO) 5.50
Haggis balls battered in Fierce Pilsner beer batter.
Served with our homemade whisky cream sauce.

A&O GLAZED & CONFUSED PORK BELLY BITES 5.50
Marinated in A&O Porky Rub & served with Glazed & Confused BBQ sauce.

A&O PIGASUS CRISPY CHICKEN BITES 5.50
Homemade chicken bites rubbed with A&O's Pigasus rub & served with Red House BBQ sauce.

BROCCOLI & POTATO CROQUETTES^(V) 4.95
Served on a bed of The Stag's own Hot Sauce
-or- A&O's Red House BBQ Sauce.

SIDES

CHIPS 3.00
+ Cheese £1.00

GARLIC BREAD 3.00
+ Cheese £1.00

ONION RINGS 3.25

MOZZARELLA STICKS 3.95

SWEET POTATO FRIES 3.50

JALAPEÑO POPPERS 3.95

SHARERS

NACHOS -OR- LOADED FRIES

A&O'S THE GENERAL CHILLI
Starter £5.95 / Main £7.95

HOMEMADE SALSA^(V)
Starter £5.45 / Main £7.45

A&O PIGASUS CHICKEN BITES & CHEESE SAUCE
Starter £5.95 / Main £7.95

PLATTERS

THE MEATY ONE 12.95
Beef chilli nachos, A&O Pigasus chicken bites, pork belly bites, onion rings & fries.

THE VEGGIE ONE^(V) 10.95
Salsa nachos, broccoli croquettes, mozzarella sticks, jalapeño poppers & sweet potato fries.

PICK YOUR OWN

Select any 5 items to create your platter

£12.95

A&O PIGASUS CHICKEN BITES / HAGGIS BALLS
NACHOS / PORK BELLY BITES / ONION RINGS
GARLIC BREAD / MOZZARELLA STICKS
JALAPEÑO POPPERS / SWEET POTATO FRIES
BROCCOLI & POTATO CROQUETTES / FRIES OR CHIPS

BURGERS

All burgers are served with fries and rainbow coleslaw

THE STAG HOUSE BURGER 10.45
6oz beef burger stacked with black pudding & A&O Pigasus streaky bacon with a side of whisky sauce.

A&O MONTREAL BURGER 8.95
6oz beef burger seasoned with A&O Montreal steak & burger rub, stacked high with pickles, onion rings & homemade salsa.

A&O PIGASUS CHICKEN BURGER 9.95
Battered chicken fillet rubbed with A&O Pigasus seasoning, topped with lettuce, tomato & A&O Red House Bbq sauce.

MEATLESS MEAT^(V) 8.95
100% plant-based burger seasoned with A&O mexican rub, stacked with lettuce, tomato & homemade salsa.

HAGGIS / BACON / CHEESE
BEANS / PICKLES / ONION RINGS

£1.00

^(V) VEGETARIAN ^(VO) OPTION AVAILABLE

^(GF) GLUTEN FREE ^(GFO) OPTION AVAILABLE

CLASSICS

HOMEMADE STEAK & ALE PIE 10.45

Prime scotch beef in rich gravy with crispy pastry, seasonal vegetables & your choice of

CHOOSE: Chips • Boiled Potatoes • Mashed Potatoes

FIERCE FISH & CHIPS 10.45

Fillet of a North Sea haddock in our homemade Fierce beer batter, served with chips, peas & side salad

SCAMPI & CHIPS 9.95

Breaded scampi served with rainbow slaw, chips, peas & side salad

CHICKEN FILLETS 9.95

Served with chips, rainbow slaw, side salad & your choice of dip:

DIPS: A&O Red House BBQ • The Stag's Hot Sauce • A&O's MacDaddy Mayo

MINCE & TATTIES 8.95

Served with potatoes, skirlie & fresh vegetables

STOVIES 9.45

Served with Duncan's oatcakes & pickled beetroot

MAC & CHEESE ^(V) 8.45

Served with rainbow slaw, side salad & chips -or- garlic bread

EXTRAS (£1.00 Each): Haggis ^(VO) • Bacon • Crispy Chicken Bites

DESSERTS

DESSERT OF THE DAY POA

Please ask a member of staff for more information on today's special

STICKY TOFFEE PUDDING 4.95

Served with toffee sauce & vanilla ice cream



SPICE GUIDE

GLAZED & CONFUSED - A formidable bbq glaze with 0 heat. It's sweet & sticky sauce that gives a high gloss and maximum mouth appeal.

PORKY RUB - Spices, chilies & umami for maximum effect.

MONTREAL STEAK AND BURGER RUB - The flavour profile has dill and garlic which lifts the meat to another level with notes of pickle and the sweetness of the garlic and mix of spices for peppery finish.

RED HOUSE BBQ - American style classic tomato based sweet and sticky BBQ sauce.

MEXICAN - Deep, dark and furious. Rich in flavours, his cloak of darkness envelopes and punches hard with lime, chipotle and ancho chilli. Smooth with cumin and oregano and sweet with tomato and orange.

THE GENERAL - Smoking hot dust with the pungent aroma of the Mexican border.

PIGASUS - This is the one rub to rule them all. Bacon, honey jalapeño - what's not to like?