



DECEMBER DINNER MENU

Available Monday to Saturday till 23rd December

TO GRAZE

Italian olives	4.50
Selection of rustic breads	2.50
Rustic breads with olive & anchovy tapenade	4.50

STARTERS

Mushroom Feuilleté	
Puff pastry top with mushrooms in a calvados cream & juliennes of vegetables (v)	15.95 7.95
Camembert Strudel with a salad of roasted nuts and vintage carrots (v)	8.45
Terrine of Kingswood Farm Pheasant & Wood Pigeon, pistachios, fig & onion jam and toast	7.95
Fresh Cornish White Crab & home smoked salmon served with a chive cream and blinis	8.75
Pork hock wrapped in seaweed leaf, pan fried quail's egg, piccalilli cream & toast	8.95
Nags Head Smoked Fish Plate, coriander butter, crusty bread, tomato chutney	10.45
Foie gras terrine on spicy bread with pan-fried apples & onion compote	12.95
Potato & Puy Lentil Rosti, poached egg, mini salad & pickled cucumber spaghetti (v)	7.95
Sea Trout and Prawn Tian, hot bisque & crispy rocket	8.95
Chef's soup of the day (v)	6.95

MAINS

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

Slow Cooked Neck of Lamb, pak choi & soya glazed jus	18.95
Devonshire Crab Thermidor served with skinny fries & mixed leaf salad	22.95
Fillet of Turkey Supreme wrapped in smoked back bacon, chestnut jus & barley stuffing parcel	16.95
Medallions of Sea Trout fillet with light green curry and chardonnay cream	17.95
Fillet of Wild Venison & pulled venison leg, butternut squash puree & Grand Veneur sauce	22.95
Pheasant & Venison Pie, creamy mash potato top, buttered vegetables or side salad	16.95
21-Day Aged Fillet of Bedfordshire Beef	
choose green peppercorn brandy cream sauce or port jus with wild mushrooms	27.45
Barbary Duck Breast & confit leg (marinated in salt & confit in own fat) served with a black fig jus	19.95
Pumpkin & Roasted Seed Risotto with Parmesan & melted mozzarella & flat parsley pesto (v)	15.95

SIDE DISHES (V)

Mixed leaf salad	3.50	Brussels sprouts with or without bacon	4.25
Seasoned triple cooked hand cut fat chips	4.25	Creamed Spinach	4.25
Skinny Fries	3.60	Cauliflower béchamel & Camembert cheese	5.45
French beans cooked in butter with shallots	4.25	Red & yellow baby vine tomatoes,	
Fresh buttered vegetables	3.95	red onion salad, whole grain mustard dressing	4.25

For Parties of 8 or more - Choose 4 starters & 4 main courses to make up your own party menu (menu details to be submitted 5 days prior to your dinner party)

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

All staff gratuities go directly to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.



THE
NAGS HEAD



15TH CENTURY
COUNTRY INN & RESTAURANT

 thenagshead  nagsheadhotel  nagsheadbucks

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