



DECEMBER LUNCH MENU

TO GRAZE

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

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread & butter 14.95

STARTERS & LIGHT PLATES

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| 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 |

MAIN COURSES

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| 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 |
| 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 |

NAGS CLASSICS

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| Rebellion beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad | 15.95 |
| Turkey breast burger, cranberry mayo, confit onions, mayonnaise, skinny chips & side salad | 15.95 |
| Wild boar & apple sausages, chive mash & red wine gravy | 13.95 |
| Pheasant & Venison Pie, creamed mash top, buttered vegetables or side salad | 16.95 |

SIDE DISHES (v)

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| Mixed leaf salad | 3.50 | Creamed Spinach | 4.25 |
| Seasoned triple cooked hand cut fat chips | 4.25 | Rocket salad with smoked cheddar shavings | 3.95 |
| Skinny Fries | 3.75 | Cauliflower béchamel & Camembert cheese | 4.95 |
| French beans cooked in butter with shallots | 4.25 | Red & yellow baby vine tomatoes & red onion salad | |
| Fresh buttered vegetables | 3.95 | with a whole grain mustard dressing | 4.25 |

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 4 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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