

**Red Special**

**Rustenberg  
Grenache Noir  
Stellenbosch 2015  
S.Africa**

**£27**



**White Special**

**Hollick  
Sauvignon Blanc 2014  
Coonwarra  
South Australia**

**£25**

**FATHERS DAY**  
3 Course Set Menu – Sample Menu

**Father's Day Bloody Mary**

Fresh Tomato Juice, Stolichnaya Vodka, Horseradish, Celery, Worcester sauce, Seasoning & Garnish  
**£7.95**

**STARTERS**

Goose rillettes with a pear & white wine chutney and toast

Nags Head selection of home smoked fish  
Served with a lemon coriander butter and tomato chutney

Pork hock wrapped in a seaweed leaf and piccalilli cream, served with toasts

Mushroom Feuillete  
Mushrooms in a calvados cream, julienne vegetables with a puff pastry top (v) starter / main

Salsify & broad bean tartlet with mixed leaf salad (v)

Mini cheese ravioli with a basil cream and tomato coulis (v)

Smoked duck breast salad with roasted almonds and honey dressing

Poached eggs cocotte and goats cheese cream with crayfish tails, mussels, artichoke and toasted soldiers

Carrot & coriander soup with rustic bread (v)

**MAINS**

*Roasts are served with roast potatoes, Yorkshire & buttered vegetables  
(fish dishes with new buttered potatoes and vegetables)*

Roast loin of rare breed pork (Black Spotted Gloucestershire) served with a cider jus

1/2 Spit roast chicken

Roast leg of Welsh lamb with a herb & white wine jus

21 day aged roast sirloin of beef (Bedfordshire Beef) with a red wine & onion gravy

Duck leg confit (marinated in salt and duck fat) with a cranberry jus

Steamed sea bass fillets with samphire and a watercress pesto sauce

Lemon sole & Scottish salmon medallion with a fennel & chardonnay cream

Beetroot, sage & goats cheese risotto with toasted walnuts  
served with a tomato coulis and mixed leaf salad (v)

# PUDDINGS

Included within the 3 course menu

(add £3.20 to include 50ml glass of Monbazillac pudding wine).

## Crème brûlée

Apple & rhubarb tart with panacotta ice cream

Dandelion & Burdock sticky toffee pudding  
with a date mascarpone and vanilla ice cream

Lemon tart with a cassis sorbet

Chocolate brownie with white chocolate mousse

Caramelised pecan nuts & puffed rice cheesecake  
with maple & walnut ice cream

Swiss & Devonshire ice creams & sorbets (2 scoops)

Ice Creams: Strawberry / Chocolate / Maple & Walnut / Panna Cotta & Raspberry / Pistachio / Hazelnut

Sorbets: Raspberry & Strawberry / Cassis / Mango / Lemon / Pear / Apricot

English Cheese plate with biscuits & tomato chutney (add £3)

Sussex White (soft)      James Aldridge Surrey (soft, strong)      Cornish Blue

Freshly ground Italian Antica bean coffee, espresso £2.90, cafe, cappuccino, latte £2.95

English Breakfast Tea £2.60      Fruit fusion & herbal teas £2.95

# PUDDING WINES

Moscato (sparkling), Innocent Bystander, Victoria, Australia 2012. 5.5% alc    £14.95 Half bottle

Made from Gordo and black muscat from old vine Muscat Vineyards along the Murrumbidgee River. Refreshing, light, and sparkling.

Monbazillac Chateau Septy. France 2010 (available 50ml glass @ £3.20)    Half bottle £20.95    £6.25 100ml glass

FULL-BODIED, FABULOUSLY CONCENTRATED AND INTENSE, WITH A SWEET INNER-CORE OF FRUIT

Black Muscat, Elysium, Quady Winery, California    Half bottle £26.45    £8.50 100ml glass    £3.75 50ml glass

Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet & juicy yet well-balanced. Alc 15%

## Decanter Gold Medal Award

Straw Wine 2011 Rustenberg, Stellenbosch, S. Africa    Half bottle £28.95    £8.50 100ml glass

Lusciously sweet, yet still bright, fresh and complex, with aromas and flavours of dried apricots, orange peel and honey.

Chenin blanc viognier & crouchen grapes were dried on straw to concentrate their natural sugar and flavour and then fermented and matured in aged casks.

Noble Reisling, Saint Clair, Marlborough, New Zealand    Half bottle £43.50

Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish. An enticing bouquet of soft dried apricot dipped in honey and underlying notes of orange blossom.

Ice Wine, Pelee Island Vidal, Kingsville, Ontario, Canada    Half bottle £94.00

Icewine is produced from grapes which are left on the vine in the autumn and then hand harvested in December and January when temperatures fall below -10 C and the grapes have frozen solid naturally on the vine concentrating the sugar. This dessert wine is lusciously sweet and smooth with rich, concentrated aromas of apricots and peaches.

*Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance.*

## Father's Day 3 Course Menu

£35.00 per person (children 2 courses £18.50) + 10% discretionary service charge.

Thank you.

All staff gratuities go direct to the staff.

All prices include vat @ 20%.