

White Wine Special

Lucien M

Chardonnay 2015

Chablis, France

29.50

THE NAGS HEAD

TO GRAZE

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

Red Wine Special

Los Companeros

Shiraz, Tempranillo 2014,

Clare Valley, Australia

29.00

CHARCUTERIE BOARD *for two to share*

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread & butter 15.95

STARTERS & LIGHT PLATES

Mushroom feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	7.95 15.95
Salad of baby mozzarella, roasted chick peas, mixed chicories & toasted sesame dressing (v)	8.95
Pork hock, wrapped in seaweed leaf, pan fried quail's egg, piccalilli cream & toast	8.95
Foie Gras terrine 'mi-cuit', apricot & ginger chutney, toasted focaccia	11.95
Pan fried king scallops, smoked celeriac purée & chive cream	12.95
Fresh Cornish white crab, home smoked salmon, chive cream, blinis	9.95
Nags Head home smoked fish plate, crusty bread, tomato chutney	10.95
Goats cheese & black pudding cake, mild English mustard cream and rocket salad	8.95
Slow cooked poached egg on caramelized courgette & red onion 'tart tatin' (v)	7.95

MAIN COURSES

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

21-Day aged fillet of Bedfordshire beef, green peppercorn brandy cream sauce <u>or</u> port jus with wild mushrooms	27.95
Chicken breast medallions, hazelnut crust and marsala jus	17.95
Leg of lamb roasted with pine needles, pulled shoulder and pea purée	19.95
Mackerel fillets marinated in red wine with rice vermicelli seasoned with smoked salmon	18.95
Venison haunch steak with cranberry jus and glazed root vegetables	20.95
Pan fried duck breast & confit leg of duck (marinated in salt & confit in own fat), black fig jus	19.95
Devonshire crab thermidor, skinny fries, mini mixed leaf salad	22.95
Pan fried pork cigaline (tender leg muscle) with cider jus & apple compote	18.95

SIDE DISHES (v)

Mixed leaf salad	3.50	Cauliflower béchamel & Camembert cheese	5.45
Hand cut triple cooked fat chips	4.25	Red & yellow baby vine tomatoes, red onion	
Fresh buttered vegetables	3.95	salad with a whole grain mustard dressing	4.45
Skinny fries	3.75	French beans cooked in butter with shallots	4.45
		Creamed spinach	4.45

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

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

PUDDINGS

Belgian chocolate tart with banana sorbet	7.95
Blueberry Bourdaloue tart with pear sorbet	6.95
Caramelised lemon tart with blackcurrant sorbet <i>Pair with Buitenverwachting 1769 Muscat, S. Africa 2011 5.90 50ml</i>	6.95
Dandelion & Burdock sticky toffee pudding, date mascarpone <i>Served with your choice of either: Ice cream, cream or custard</i>	6.95
Bourbon vanilla crème brûlée <i>Pair with Monbazillac Chateau Septy, France 2012 3.50 50ml</i>	7.95
Selection of four British cheeses, biscuit selection, tomato chutney <i>Rachel Goats Cheese (Somerset) Artisan Mayfield (E. Sussex) Finn Brie (Herefordshire) Barkham Blue (Berkshire)</i>	9.95

CHILTERN ICE CREAM & SORBETS

Organic and natural ingredients are used without any additives or coloring.

Ice creams are made with Jersey cream and all are gluten free.

2 scoops | 4.95 3 scoops | 6.95

Ice Creams

Madagascan Vanilla | Dark Chocolate | Pistachio

Maple & Walnut | Honeycomb | Caramelised White Chocolate | Coconut

Sorbets

Raspberry | Blackcurrant | Pear | Lemon | Mango

DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.</i>	16.00		
Monbazillac Chateau Septy, France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	6.80	3.50
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	36.00	10.50	5.75
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	39.00	11.30	5.90
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	38.00	12.50	6.50
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reisling, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

FRESHLY GROUND ARTISAN ARABICA COFFEE

This medium roast bean is deep, rich, chocolatey & punchy with a powerful liquorice & rose water finish.

Americano | Flat White | Cappuccino | Café Latte

Espresso | Macchiato

2.95
2.95 / 3.40

Decaffeinated and liqueur coffees available upon request

SHIBUI LEAF TEA

Shibui teas are a UK based tea supplier. Sourcing from China, Japan, India, Sri Lanka, Africa & Taiwan.

English Breakfast | Chamomile | Peppermint | White Peony

Earl Grey | Lung Ching (Green) | Berry Hibiscus | Tropical Green

2.95



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