

White Wine Special

(Silver Medal)

Stanley Estate Single Vineyard

Albariño 2015
Marlborough, NZ
28.50

SUNDAY MENU

21TH JANUARY

TO GRAZE

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

Red Wine Special

Porta 6 Reserva

2015

Lisboa
Syrah, Portugal
28.50

CHARCUTERIE BOARD *for two to share*

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

STARTERS & LIGHT PLATES

| | |
|-------------------------------------------------------------------------------------------------|------|
| Broccoli soup, rustic bread & butter (v) | 6.50 |
| Emmental & Herb Savarin, poached egg, mini salad with julienne vegetables & crispy shallots (v) | 7.95 |
| Fresh Cornish White Crab, home smoked salmon, chive cream, blinis | 9.45 |
| Game Terrine, pear & white wine chutney & toast | 7.95 |
| Duck Liver Parfait, pistachios, onion, apple & fig jam, toast | 7.95 |
| Tuna Carpaccio with wild rocket, roasted nuts and parmesan shaving | 9.95 |
| Sea Trout & Crayfish Tian, prawn bisque | 7.95 |
| Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) | 7.95 |
| Brie Strudel, poppy seed & dry shallot salad (v) | 8.65 |

MAIN COURSES

**Our Sunday roast dishes are accompanied with roast potatoes, Yorkshire pudding & buttered vegetables.
Fish dishes are accompanied with buttered new potatoes and vegetables.**

| | |
|-----------------------------------------------------------------------------------------------------|-------|
| Roast Bedfordshire Sirloin Beef, red wine & onion jus | 17.95 |
| ½ Roast Chicken | 16.45 |
| Roast leg of English Lamb, rosemary & herb jus | 16.95 |
| Roasted loin of English Pork, pork crackling, Aspall cider jus | 16.45 |
| Confit Duck leg (marinated in salt and confit in own fat), black fig jus | 16.95 |
| Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) | 15.95 |
| Devonshire Crab Thermidor served with skinny fries, mixed leaf salad | 22.95 |
| Cod fillet with a herb crust, split peas & beluga lentil broth | 18.95 |
| Steamed Salmon medallion with saffron and chardonnay cream | 18.95 |
| Fennel & Watercress risotto, Parmesan gratine, tomato & red pepper coulis, dressed mixed leaves (v) | 15.95 |

SIDE DISHES (v)

Creamed Spinach | 4.25 Cauliflower béchamel & Camembert cheese | 4.95

PUDDINGS

| | |
|----------------------------------------------------------------------------------------------------------------------------|------|
| Caramelised Lemon Tart, blackcurrant sorbet | 6.95 |
| Chocolate brownie with caramelized white chocolate ice cream | 7.95 |
| Dandelion & Burdock sticky toffee pudding, date mascarpone | 6.95 |
| <i>Served with your choice of either: Ice cream, cream or custard</i> | |
| Bourbon vanilla crème brulee | 7.95 |
| Apple & rhubarb tart, vanilla ice cream | 6.95 |
| Baked white chocolate & pistachio biscuit cheesecake & Kahlúa cream | 6.95 |
| Selection of four British cheeses, biscuit selection, tomato chutney | 9.95 |
| <i>Rachel Goats Cheese (Somerset) Artisan Mayfield (E.Sussex) Finn Brie (Herefordshire) Barkham Blue (Berkshire)</i> | |

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.

CHILTERN ICE CREAM & SORBETS

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

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 | Maple & Walnut

Strawberry Panna Cotta | Pistachio

Sorbets

Raspberry | Blackcurrant | Mango | Apricot | Pear | Apple

DESSERT WINES

Moscato (sparkling), Victoria, Australia 2012

Gordo & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.

½ bottle 100ml

16.00

Monbazillac Chateau Septy. France 2012

Full-bodied, fabulously concentrated and intense sweet inner-core of fruit

23.50

6.80

Black Muscat, Elysium, California 2011

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

38.00

12.50

Buitenverwachting 1769 Muscat S.Africa 2011

This classical 2011 vintage Constantia dessert wine offers ripe apricot, melon, fynbos and apple like characters.

The initial sensation is sweet, but due to crisp natural acids the wine has a firm and full finish. Wow!

39.00

11.30

Takoji, Late Harvest Cuvee, Hungary 2005

Smooth honey & botrytis aroma lasting in the mouth and beautifully sticky on the tongue

55.00

Noble Reisling, Saint Clair, Marlborough, New Zealand

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.

55.00

Ice wine, Pelee island vidal, Kingsville, Ontario, Canada

Ice-wine 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.

95.00

FRESHLY GROUND ARTISAN ARABICA COFFEE

Our coffee is a blend of Arabica and Robusta beans, the Arabica coming from Brazil, Ethiopia & Honduras and the Robusta from Indonesia. This medium roast bean is deep, rich, chocolatey and punchy with a powerful liquorice and rose water finish.

Americano | Flat White | Cappuccino | Café Latte

2.95

Espresso | Macchiato

2.95 / 3.40

Decaffeinated and Liqueur coffees available upon request

SHIBUI LEAF TEA

Shibui teas are a UK and Canadian based family run business. Our teas are sourced from all over the world, primarily 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



thenagshead



nagsheadhotel



nagsheadbucks

website | www.nagsheadbucks.com - email | goodfood@nagsheadbucks.com - tel | 01494 862 200

BUCKINGHAMSHIRE FREEHOUSE OF YEAR | GREAT BRITISH PUB AWARDS 2018