

White Wine Special

**K-NAIA**

Verdejo 2017

Rueda, Spain

27.50

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

**The Family**

Nero D'avola 2015,

Murray Darling, Australia

28.00

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
Wild asparagus salad, pickled baby mushrooms, mixed radishes, olive & whole grain mustard dressing (v)	8.95
Potted gammon & artichoke, green horseradish chantilly & toast	7.95
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
Queen scallop gratiné with a dry tomato hollandaise & dressed rocket	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 millefeuille, guacamole, tomato & pepper salsa, mini walnut & beetroot salad (v)	8.95

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 ballotine marinated in mild chili & Szechuan pepper jus & rosemary savarin	17.95
Lamb canon, slow cooked (served medium) with a five bean summer casserole & jus	21.95
Lemon sole fillet with steamed baby leeks, green & yellow tomato cream	18.95
Veal kidneys, flambéed in brandy, creamy herb jus	17.95
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 tenderloin with vegetable & pork shoulder patty & thyme jus	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

Mixed fresh red fruit millefeuille with coulis	6.95
White chocolate ice cream Sundae with chocolate nut brownie, Chantilly cream & poached pear	6.95
Blueberry 'Bourdaloue style' tarte & 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   5.90 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 colouring.**

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

2 scoops | 4.95    3 scoops | 6.95

### Ice Creams

Madagascar Vanilla | Dark Chocolate | Pistachio  
| Maple & Walnut | Honeycomb | White Chocolate | Coconut

### Sorbets

Raspberry | Blackcurrant | Pear | Lemon | Mango | Strawberry

## DESSERT WINES

	½ bottle	100ml
Moscato (sparkling), Victoria, Australia 2012 <i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; sparkling.</i>	16.00	
Monbazillac Chateau Septy. France 2012 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	6.80
Black Muscat, Elysium, California 2011 <i>Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet &amp; juicy yet well-balanced.</i>	38.00	12.50
Buitenverwachting 1769 Muscat S.Africa 2011 <i>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!</i>	39.00	11.30

## 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 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
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