



**White Wine Special**

**Pinot Grigio**  
**The Pawn**  
 Adelaide Hills, Australia  
 2014  
 24.50

**Red Wine Special**

**Rolf Binder**  
**Hales Shiraz 2014**  
 Barossa Valley, Australia  
 32.00

TO GRAZE

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

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
Confit red onion & red Leicester cake, mild English mustard cream and rocket salad (v)	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
Fillet of Turkey Supreme wrapped in smoked back bacon, chestnut jus, barley stuffing parcel	17.95
Leg of lamb roasted with pine needles, pulled shoulder and pea purée	19.95
Devonshire crab thermidor, skinny fries & mini mixed leaf salad	23.95
Medallion of wild cod, green lentil crust with shrimp & Mediterranean broth	19.95
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
Pan fried pork cigaline (tender leg muscle) with cider jus & apple compote	18.95

NAGS CLASSICS

Rebellion beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	15.95
Beef burger, pickled vegetables, smoked cheddar, black bean mayonnaise, skinny fries, side salad	15.95
Wild boar & apple sausages, chive mash & red wine gravy	13.95
Steak, kidney & Malt brewery ale pie, puff pastry top, creamy mash potato & buttered vegetables	15.95
Venison & mushroom pie in red wine jus, mash potato top & buttered vegetables	17.95

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 delice with banana sorbet	7.95
Almond & cranberry Bourdaloue tart with pear sorbet	6.95
Caramelised lemon log 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 | Citrus peel | Banana

### Sorbets

Raspberry | Blackcurrant | Pear | Lemon | Mango

## DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; 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	2.95
Espresso   Macchiato	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



thenagshead



nagsheadhotel



nagsheadbucks

[www.nagsheadbucks.com](http://www.nagsheadbucks.com) | [goodfood@nagsheadbucks.com](mailto:goodfood@nagsheadbucks.com) | tel 01494 862 200

BUCKINGHAMSHIRE FREEHOUSE OF YEAR | GREAT BRITISH PUB AWARDS 2018