

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

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
Lamb shoulder pie, mash potato top & buttered vegetables	15.95

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

Dark chocolate & mixed nut brownie & honeycomb ice cream	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

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