

White Wine Special  
(Silver Medal)  
**Stanley Estate**  
**Single Vineyard**  
Albariño 2015  
Marlborough, NZ  
28.50

THE NAGS HEAD  
JANUARY 2018  
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**  
Lisbon  
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

Soup of the day 6.50  
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 7.95 | 15.95  
Emmental & Herb Savarin, poached egg, mini salad basket with crispy shallots (v) 7.95  
Game Terrine, pear & white wine chutney & toast 7.95  
Pork Hock, wrapped in seaweed leaf, pan fried quail's egg, piccalilli cream & toast 8.95  
Foie Gras, mi-cuit shavings on rocket leaves, pan-fried foie gras on milk bread with red onion jam 13.95  
Pan Fried Scallops, tartlet of braised chicory, sweet & sour plum jus 12.95  
Fresh Cornish White Crab, home smoked salmon, chive cream, blinis 9.45  
Nags Head Home Smoked Fish Plate, crusty bread, tomato chutney 10.45  
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  
or port jus with wild mushrooms 27.45  
Chicken breast Ballotine, leek & melted blue cheese, brandy jus 17.95  
Roasted Leg of Lamb steak with whole grain mustard jus & wilted wild rocket 21.95  
Cod Fillet, herb crust, tomato broth with Beluga lentils & yellow split peas 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  
Croquette of Pork Shoulder, pan fried pork tenderloin, black pudding, cloudy apple 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 14.95

SIDE DISHES (v)

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

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BUCKINGHAMSHIRE FREEHOUSE OF YEAR | GREAT BRITISH PUB AWARDS 2018