

LUNCH MENU

AVAILABLE MONDAY – SATURDAY LUNCH 12 – 2.30PM

TO GRAZE

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

CHARCUTERIE BOARD *for two to share*

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

Soup of the day	6.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	7.95 15.95
Baked Brie Strudel, salad with dry shallots, poppy seeds & toasted sesame dressing (v)	8.95 17.95
Potato & Puy Lentil Rosti, poached egg, mini salad & pickled cucumber spaghetti (v)	8.45
Duck Liver Parfait, pistachio crumble, pear & white wine chutney with toasted brioche	7.95
Seaweed Leaf Wrapped Pork Hock, 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
Haddock Tian, crayfish tails, mixed green beans, saffron cream sauce	8.75
Fresh Cornish White Crab, home smoked salmon, chive cream, blinis	8.95
Nags Head Smoked Fish Plate, coriander butter, crusty bread, tomato chutney	10.45

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 choose green peppercorn brandy cream sauce or port jus with wild mushrooms	27.45
Fillet of Chicken, melted white cream and chorizo crust, Masala jus	17.95
Lamb Neck, thyme & olive oil infusion, roasted peppers & courgettes, sherry jus	19.95
Guinea Fowl Breast, pea shoots, beetroot & coriander yoghurt, butternut squash flan	18.95
Devonshire Crab Thermidor, skinny fries & mini mixed leaf salad	22.95
Duo of Duck, barbary duck breast & confit leg, black fig jus	18.95
Veal Kidneys, flambéed in brandy, creamy herb jus	17.95
Aspall Cider Marinated Pork Fillet, black pudding & tempura fennel	18.95

NAGS CLASSICS

Rebellion beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	15.95
Beef burger, confit gammon, red onion, chilli & coriander mayo, skinny fries, side salad	15.95
Wild boar & apple sausages, chive mash & red wine gravy	13.95
Leg of Pork, Black Pudding & Cider Pie, puff pastry top, creamy mashed potato	14.95

SIDE DISHES (v)

Mixed leaf salad	3.50	Creamed Spinach	4.25
Seasoned triple cooked hand cut fat chips	4.25	Rocket salad with smoked cheddar shavings	3.95
Skinny Fries	3.75	Cauliflower béchamel & Camembert cheese	4.95
French beans cooked in butter with shallots	4.25	Red & yellow baby vine tomatoes & red onion salad	
Fresh buttered vegetables	3.95	with a whole grain mustard dressing	4.25

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.



THE
NAGS HEAD



15TH CENTURY
COUNTRY INN & RESTAURANT

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