



FUSION *food* Mixing a 15th century setting with modern cuisine at the Nag's head

From the moment you enter The Nag's Head in the idyllic village of Great Missenden, Buckinghamshire, you are transported back in time. The historic inn on the London Road was a popular stopping point for Prime Ministers and Heads of State on their journey to Chequers, including the late Lord Harold Wilson.

Since taking over The Nag's Head, and after months of renovation, Alvin and Sally Michaels and their son Adam have transformed the former inn with its low old oak beams and inglenook fireplace into an award-winning gastro pub (as they have done with the Bricklayers Arms in Hertfordshire, which they also own). Re-opened in March 2008, The Nag's Head has consistently received prestigious industry awards including an AA Rosette for "Excellence in Cuisine," a 4-star AA Inn rating, Food Pub of the Year 2011, Accommodation of the Year

2011 and a recommendation in the much coveted Michelin Guide.

It's easy to see why this 15th century country inn and restaurant is so popular. Renowned for its fine food and wine, traditional ales and friendly service, Adam Michaels and his team go out of their way to ensure customer satisfaction. Highly regarded for their "Anglo - French" fusion menu, you'll find such favourites as home smoked fishes, pan fried foie gras, fresh shellfish and their famous 21 day aged fillet of Bedfordshire beef. All the food is freshly prepared, using organic produce from local suppliers, including Jarm Farm, Little Missenden. The kitchen is run by executive head chef, Claude Paillet, who has twice been awarded the title of "Top Pub Chef of the Year" and he is assisted by award-winning chefs, Alan Bell and ex Roux fine dining chef, Howard Gale.

I went along for lunch with my wife to try their Autumn menu. To start my wife had Eggs Cocotte Marinière - poached eggs gratinée with Cornish mussels in a parsley sauce while I went for Mushroom Feuilleté - Puff pastry top with mushrooms in a calvados cream & juliennes of vegetables. They were both excellent and sharpened up our appetites for the main course. The mains included roasted partridge served with a rosemary jus and a mushroom duxelle with confit leg on toast and breast of Barbary duck served with confit onion mash & dry

sherry jus. The presentation and quality of the food got top marks from us and the generous portions left us with no room for dessert, although they did look tempting.

During the winter, the large open fireplace is a cosy retreat from the cold, whilst in the summer, you can dine 'al fresco' in the Nags Head garden and enjoy the picturesque countryside. Guests wishing to stay overnight can retire to one of five bedrooms (3 doubles and 2 twins), each beautifully furnished with bath or shower ensuite.

The Nags Head Inn and Restaurant
London Road, Great Missenden,
Bucks HP16 0DG

Telephone: 01494 862200

www.nagsheadbucks.com

WORDS BY BRIAN CLARIDGE

READER OFFER

FREE bottle of red or white 'Wine of the Month' if minimum of 2 people each order 2 courses (including main course) from The Nag's Head menu. The offer is per table and is available from Monday to Friday for lunch or dinner. Valid until 28 February 2012. This offer cannot be used in conjunction with any other promotional offers. Table must be pre-booked, call 01494 862200. Please quote 'Exclusive Magazine' to take advantage of this great offer.

