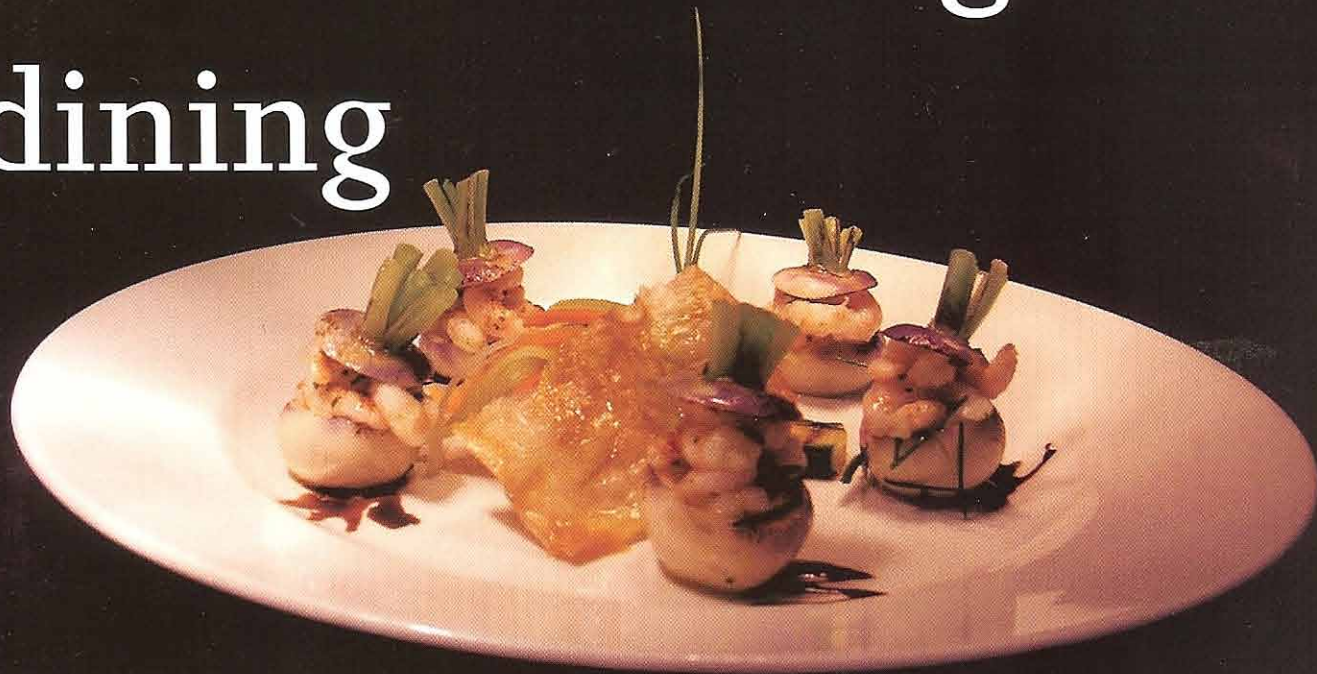


Award-winning dining



AFTER getting taste buds tingling in Hertfordshire, Alvin and Sally Michaels are hoping to impress diners over the border in Buckinghamshire.

The couple, who own the award winning Bricklayers Arms in Flaunden, Herts, have recently taken over the Nags Head in Great Missenden, which is set to open this month.

"We are extremely excited with this new addition in Buckinghamshire," says Alvin Michaels. "We feel that there is a lack of quality eating houses within the area, and this is something we want to change."

"We now want to do for Bucks what we've done for Hertfordshire, and provide customers with the best dining experience for miles around."

The 15th Century pub has been transformed into a real foodie pub, which serves the same traditional English and French fusion cooking that has made the Bricklayers Arms so popular with critics and customers alike, winning awards such as the Dining Pub of the Year Award 2008 from The Good Pub Guide 2008 - Hertfordshire, The AA Pick of the Pubs 2008 from the AA Pub

Guide 2008 and AA Best British Pubs 2008, and a recommendation in the Michelin Guide 2008.

The menu will include delights such as pan fried foie gras with grilled apples and a sherry jus, Mixed and wild mushroom feuillette and best end of local lamb, as well as home smoked meat and fish dishes. Food is sourced locally, and includes fresh, organic produce.

There is also an extensive wine list, to suit all budgets and tastes, as well as a range of local ales.

Executive head chef Claude Paillet, who has been named the top pub chef in the country by Publican magazine twice in the past three years for his work at the Bricklayers Arms, will take charge of the Nags Head kitchens. He will be joined by head chef Alan Bell, who has been chef at the Bricklayers Arms for the past three years, and is also an award winner - scooping the silver in the Young Chef of The Year 2005/6 from PubChef.

The historical building will keep its original features, including a large inglenook fireplace and old oak beams, and a new bar has been built, with the kitchen, dining and pub areas being refurbished. Seven double bedrooms with en-suites, have also been refurbished.

Lunch at the new Nags Head will be served from noon-2.30pm seven days a week (until 3.30pm on Sundays), with dinner between 6.30pm-9.30pm (Sunday until 8.30pm).



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