

OPTIMA

MAGAZINE
14 MARCH 2009 no.415

FEATURED



Restaurant

THE NAGS HEAD

LONDON ROAD ■ GREAT MISSENDEN ■ HP16 0DG ■ 01494 862200

If you are running a very successful, award winning restaurant, recommended in the Michelin Guide, you must be doing something right, and The Bricklayers Arms in Flaunden undoubtedly deserves its every accolade. I've eaten there. It's superb!

This was my first visit, however, to its sister establishment The Nags Head, just a short drive away in Great Missenden. And with such strong secure footsteps in which to follow, I was anticipating a truly magnificent evening.

Just like its 'big sis', The Nags Head is a traditional pub. Dating back to the 15th century, it is full of charm and very inviting, especially on a dark dank evening.

First and foremost it's about the food, and the menu is incredibly appetising. With a refreshing G & T in hand, both my wife and I deliberated for some time over our choices – and changing our minds more than once it

must be said.

King Scallop wrapped in Parma Ham, Tiger Prawn and a Butter Anise Mussel served on a bed of parsnip puree with a hazelnut drizzle, sounded just an amazing starter, as did the Duo of pan fried Foie Gras on Rocket with Foie Gras Mi cuit served with a fig chutney. I eventually decided, though, on a seafood platter of King Iceland Prawns, Mussels and Crayfish Tails served with Rock Oysters, Horseradish and shallot vinegar. This was a fabulous fish feast. The presentation was inspired, and the tastes bursting with freshness and a while later... an empty plate! My wife was equally knocked out by her choice of Home Smoked Duck Salad served with crispy confit leg served with a sweet plum dressing and bean sprouts. This was another both enormous and delicious dish, full of succulent duck, with the bean sprouts giving a nice crunch to the overall texture.

After a suitable pause and time to take in the relaxed surroundings, and, moreover, to appreciate a good glass

of Shiraz, it was time to continue – Calves Liver with a sage jus, from the specials menu, for my wife and Fillet of Scotch Beef with a Green Peppercorn and Brandy Cream Sauce for me. Both came with a side dish of dauphinoise potatoes and we also ordered some buttered seasonal vegetables.

My wife's liver was succulent and cooked pink – again, a really generous portion – and was difficult to fault. For me, you can't really beat a good Fillet of Beef. It was exquisite and cooked to perfection.

The desserts didn't let the side down either. A velvety smooth and creamy delicious Bourbon Vanilla Crème Brulee was perfect for me, and my wife chose the more decadent Hot Chocolate Sponge Pudding – a light, yet really rich chocoholic's dream.

As you've probably gathered we were impressed. Really impressed. It's certainly worth the drive, and what's more, with rooms available, you could even stay the night...

Alan Cox



PRICE GUIDE		STARTERS: £4.95 TO £13.95
		MAIN COURSES: £13.95 TO £22.95
		DESSERTS: £5.45 TO £6.75
		HOUSE WINE: £13.95