

SUNDAY MENU

White Wine Special
Sauvignon Blanc
Touraine
Antoine Simoneau
Val De Loire, France
2014
31.00

Red Wine Special

ROLF BINDER
Shiraz 2014

Barossa Valley,
Australia
32.00

TO GRAZE

Italian olives	4.50
Selection of rustic breads	2.50
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

STARTERS & LIGHT PLATES

Carrot & coriander soup with rustic bread (v)	6.95
Nags Head home smoked fish plate, crusty bread, tomato chutney	10.45
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	7.95 15.95
Potted duck liver parfait with toasted focaccia & pear chutney	8.95
Pheasant & vegetable terrine with toast and apricot chutney	7.95
Haddock & parsley tian with saffron cream sauce	7.95
Fresh Cornish white crab, home smoked salmon, chive cream, blinis	9.95
Salmon rilette, confit lemon zest Chantilly & melba toast	8.95
Poached egg on courgette & potato rosti with mini roasted nuts, chopped olives, croutons salad	8.95

MAIN COURSES

Our Sunday roast dishes are accompanied with roast potatoes, Yorkshire pudding & buttered vegetables.
Fish dishes are accompanied with buttered new potatoes and vegetables.

Roast Bedfordshire Sirloin Beef, red wine & onion jus	17.95
½ Roast chicken	16.45
Roast leg of English Lamb, rosemary & herb jus	16.95
Roast loin of English Pork, pork crackling, Aspall cider jus	16.45
Confit Duck leg (marinated in salt and confit in own fat), black fig jus	17.95
Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	15.95
Medallion of wild Cod with shrimp & Mediterranean vegetable bisque	19.95
Mixed root vegetable & parsley pesto risotto with roasted pumpkin seed tuile (v)	15.95
Devonshire crab thermidor, skinny fries & mini mixed leaf salad	23.95
Salmon, Cod & Chardonnay fish pie with mash potato top & buttered vegetables	16.95

SIDE DISHES (v)

Creamed Spinach | 4.45 Cauliflower béchamel & Camembert cheese | 5.45 Skinny Fries | 3.75

PUDDINGS *(dessert wines available in 50ml taster glass)*

Dandelion & Burdock sticky toffee pudding, date mascarpone	6.95
Lemon & meringue log with blackcurrant sorbet	6.95
Cranberry & Bourbon vanilla crème brûlée	7.95
Blueberry, pear & almond B tart with pear sorbet	6.95
Warm waffle with candied fruit ice cream, caramel sauce & roasted hazelnuts	6.95
Chocolate & mixed nut brownie with coconut ice cream	6.95
Selection of four British cheeses, biscuit selection, tomato chutney	9.95

Rachel Goats Cheese (Somerset) | Artisan Mayfield (E.Sussex) | Finn Brie (Herefordshire) | Barkham Blue (Berkshire)

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

If you have a nut allergy, please make us aware. Nuts are used throughout the kitchen and the restaurant.

All staff gratuities go directly to the staff. Garden tables & tables of 6 or more, an optional 10% gratuity will be added. Thank you.

CHILTERN ICE CREAM & SORBETS

**Organic and natural ingredients are used without any additives or coloring.
Ice creams are made with Jersey cream and all are gluten free.**

2 scoops | 4.95 3 scoops | 6.95

Ice Creams

Madagascan Vanilla | Dark Chocolate | Pistachio

Maple & Walnut | Honeycomb | Caramelised White Chocolate | Coconut

Sorbets

Raspberry | Blackcurrant | Pear | Mango | Citrus Peel | Banana | Pineapple

DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Victoria, Australia 2017 <i>Gordo & black muscat from old vine Muscat Vineyards. Refreshing, light & sparkling.</i>	16.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	6.80	3.50
Straw Wine, Rustenberg, Stellenbosch, S.Africa 2017	36.00	10.50	5.75
Buitenverwachting 1769 Muscat S.Africa 2015 <i>Ripe apricot, melon, fynbos and apple like characters.</i>	39.00	11.30	5.90
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	38.00	12.50	6.50
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	55.00		
Noble Rot Reising, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

FRESHLY GROUND ARTISAN ARABICA COFFEE

Our coffee is a blend of Arabica and Robusta beans, the Arabica coming from Brazil, Ethiopia & Honduras and the Robusta from Indonesia. This medium roast bean is deep, rich, chocolatey and punchy with a powerful liquorice and rose water finish.

Americano | Flat White | Cappuccino | Café Latte 2.95
Espresso | Macchiato 2.95 / 3.40

Decaffeinated and Liqueur coffees available upon request

SHIBUI LEAF TEA

Shibui teas are a UK and Canadian based family run business. Our teas are sourced from all over the world, primarily from China, Japan, India, Sri Lanka, Africa & Taiwan.

English Breakfast | Chamomile | Peppermint | White Peony
Earl Grey | Lung Ching (Green) | Berry Hibiscus | Tropical Green 2.95



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