



Monday 15<sup>th</sup> April

## TO GRAZE

Italian olives | 4.95    Selection of rustic bread | 2.50    Breads with olive & anchovy tapenade | 4.95

## STARTERS & LIGHT PLATES

Charcuterie board (to share)- Mediterranean meats, mixed olives, cocktail gherkins, rustic bread & butter	15.95
Mushroom feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (V)	7.95   15.95
Broccoli & leek soup with a drizzle of wild garlic pesto & rustic bread (V)	6.95
Pork hock, wrapped in seaweed leaf, pan fried quail's egg, piccalilli cream & toast	8.95
Foie Gras terrine 'mi-cuit', glazed ginger jelly, apricot and ginger chutney & focaccia toast	11.95
Pan fried king scallops, smoked celeriac purée & chive cream	12.95
Fresh Cornish white crab, home smoked salmon, chive crème fraîche, blinis	9.95
Fresh steamed asparagus & broccoli sprouts with hollandaise sauce (v) (can be served as a side)	7.95
Nags Head home smoked fish plate, crusty bread, tomato chutney	10.95
Goose rillettes served with pear chutney & focaccia toast	8.95

## 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, green peppercorn brandy cream sauce or red wine and sun blushed tomato jus	27.95
Chicken & sweet pepper ballotine, poppy seed crust & tomato cream	17.95
Pork fillet & pig trotters stuffed with Mushroom mousse with a sage and dry sherry jus	19.95
Pan fried duck breast & confit leg of duck (marinated in salt & confit in own fat), black fig jus	19.95
Steamed wild Cod medallion, saffron and basil sauce	18.95
Pulled lamb shoulder, with root vegetable purée and herb jus	18.95
Golden beetroot & rocket risotto with goats cheese gratinè, tomato coulis & leaf salad (v)	16.95
Sea Bream fillet, baby steamed leeks & beetroot beurre blanc	19.95
Devonshire Crab Thermidor, skinny fries mini mixed leaf salad	23.95

## SIDE DISHES (v)

Mixed leaf salad	3.50	Red & yellow baby vine tomatoes & red onion	
Sweet potato fries	4.20	salad with a whole grain mustard dressing	4.65
Fresh buttered vegetables	3.95	French beans cooked in butter with shallots	4.75
Skinny fries	3.75	Creamed spinach	4.75
Cauliflower béchamel & Camembert cheese	5.95		

**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.

Try a taster of dessert wine  
available in 50ml

## PUDDINGS

Bourdaloue style blueberry tart with with pear sobet	7.45
Vanilla mascarpone filled with red fruit compote and shortbread biscuits base	6.95
Lemon log & meringue with blackcurrant sorbet	6.95
Mixed nut chocolate brownie with honeycomb ice cream	7.25
Dandelion & Burdock sticky toffee pudding, date mascarpone <i>Served with your choice of either: Ice cream, cream or custard</i>	6.95
Bourbon vanilla crème brûlée	7.95
Selection of four British cheeses, biscuit selection, tomato chutney <i>Rachel Goats Cheese (Somerset)   Artisan Mayfield (E. Sussex)   Finn Brie (Herefordshire)   Barkham Blue (Berkshire)</i>	9.95

## 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

Madagascar Vanilla | Dark Chocolate | Pistachio  
Maple & Walnut | Honeycomb | Caramelised White Chocolate | Coconut

### Sorbets

Raspberry | Blackcurrant | Pear | Lemon | Passion fruit | Strawberry

## DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Innocent Bystander, Victoria, Australia 2017 <i>Gordo &amp; black muscat from old vine Muscat Vineyards. Refreshing, light &amp; sparkling.</i>	18.00		
Monbazillac Chateau Septy. France 2013 <i>Full-bodied, fabulously concentrated and intense sweet inner-core of fruit</i>	23.50	7.00	3.60
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>	42.00	12.20	6.20
Black Muscat, Elysium, California 2015 <i>Rose and lychee aromas arise from this black muscat grape.</i>	39.50	12.50	6.50
Tokaji, Late Harvest Cuvee, Sauska, Hungary 2005	59.50		
Noble Rot Reisling, Saint Clair, Marlborough, New Zealand 2016	65.00		
Ice wine, Pelee Island Vidal, Kingsville, Ontario, Canada 2008	98.00		

## ARABICA COFFEE

Americano | Flat White | Espresso | Macchiato      3.20  
Cappuccino | Café Latte      3.40

*Decaffeinated and liqueur coffees available upon request*

## SHIBUI LEAF TEA

**Shibui teas are a UK based tea supplier. Sourcing 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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