



Monday 15th 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 fraiche, 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 <u>or</u> 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

NAGS CLASSICS

Rebellion beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	15.95
Lamb pie with root vegetables, mash potato top & buttered vegetables	16.95
Wild boar & apple sausages, chive mash & red wine gravy	13.95
Chicken & guacamole burger, charcoal black bun & red Leicester, pickled vegetables, skinny fries, side salad	15.95

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 & black muscat from old vine Muscat Vineyards. Refreshing, light & 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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