



DECEMBER MENU



Italian olives | 4.95 Selection of rustic bread | 3.00 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
Feuilletté of mushrooms in calvados cream &, juliennes of vegetables (v)	7.95 15.95
Chicken liver parfait, red onion jam and toasted seeded bread	8.95
Soup of the day served with rustic bread (v)	6.95
Quenelle of crab & crayfish mousse, fried leeks and saffron cream	9.95
Goose terrine baked with artichokes and confit shallots, herb Chantilly and toast	8.95
Nags Head home smoked fish plate, crusty bread, tomato chutney	10.95
Fresh Cornish white crab, home smoked salmon, chive crème fraîche, blinis	9.95
Pork hock, wrapped in seaweed leaf, pan fried quail's egg, piccalilli cream & toast	8.95
Pumpkin and purple potato cake, poached egg, English mustard cream (v)	8.95
Mini "Seven Seeded" Brioche, creamy ricotta & spinach, flat field mushroom & leaf salad (v)	7.95



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 wild mushroom & port jus	27.95
Turkey loin seasoned with sweet sticky bacon, apricot & barley stuffing, sesame & poppy seed Yorkshire pudding and Marsala jus	17.95
Devonshire crab thermidor, skinny fries, mini mixed leaf salad	23.95
Sea bream ballotine, baby chard & juliennes vegetables with langoustine bisque & cockles	19.95
Pan fried duck breast & confit leg of duck (marinated in salt & confit in own fat), black fig jus	19.95
Pan fried pork cutlet and mini pie cooked with butternut broth & cumin jus	17.95
Barnsley lamb chop and tarragon jus with lamb sweet bread and chorizo on toast	18.95
Roasted guinea fowl breast with braised cabbage, mixed nuts and cranberry jus	17.95
Trio of fish medallion, pea foam with soya bean & chardonnay sauce	19.95
Root vegetable & butternut squash risotto with Somerset brie gratiné, mixed leaf salad and tomato & roasted red pepper coulis (v)	16.95



SIDE DISHES (v)

Brussel sprouts with bacon lardons	5.25
Red & yellow baby vine tomatoes & red onion salad with a whole grain mustard dressing	4.65
Mixed leaf salad	3.50
Sweet potato fries	4.45
Fresh buttered vegetables	3.95
Skinny Fries	3.75
Cauliflower béchamel & Camembert cheese	5.95
French beans cooked in butter with shallots	4.75
Creamed spinach	4.75



PUDDINGS

Try a taster of dessert wine
available in 50ml

Festive trio of mini desserts	7.25
Cranberry & bourbon vanilla crème brûlée	7.25
Lemon tart with meringue & blackcurrant sorbet	6.95
Pear & blueberry Bourdaloue tart with coconut ice cream	6.95
Dandelion & Burdock sticky toffee pudding, date mascarpone	6.95
Bourbon vanilla crème Brûlée	7.95
Selection of four British cheeses, biscuit selection, tomato chutney	9.95
<i>Rachel Goats Cheese (Somerset) Celtic Promise Cornish Camembert Barkham Blue (Berkshire)</i>	

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 | Honeycomb | Sea salt Caramel & Hazelnut | Coconut

Sorbets

Raspberry | Blackcurrant | Orange | Lemon | Passion fruit

DESSERT WINES

	½ bottle	100ml	50ml
Moscato (sparkling), Innocent Bystander, Victoria, Australia 2017	18.00		
Monbazillac, Chateau Septy, France 2013	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	42.00	12.20	6.20
Black Muscat, Elysium, California 2015	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		

NESPRESSO 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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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.

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