



**\*\*SAMPLE MENU\*\***  
MOTHERS DAY  
22<sup>ND</sup> MARCH 2020

**Mothers Day Aperitif**

St. Germain Elderflower Cocktail – St. Germain, Prosecco & Club Soda | 9.50

Selection of rustic breads | 3.00

Rustic breads with olive & anchovy tapenade | 4.50 Italian olives | 4.50

**STARTERS**

Charcuterie board for two sharing

(selection of cold cured Mediterranean meats, olives, gherkins and rustic bread)

Haddock & crab terrine, saffron mayonnaise & toast

The Nags Head home smoked fish served with a lemon coriander butter and tomato chutney

Pheasant & pistachio terrine, red onion jam & toast

Smoked Chicken Salad with grilled almonds & honey dressing

Fresh Steamed Asparagus broccoli sprouts with hollandaise sauce (v)

Mushroom Feuillete - Mushrooms in a calvados cream, julienne Vegetables with a puff pastry top (v)

Duck rillettes with an apricot & ginger chutney with toasted focaccia

Cauliflower soup with a wild garlic pesto drizzle(v)

**MAINS**

**Roasts are served with roast potatoes, Yorkshire pudding & buttered vegetables**  
*(fish dishes with new buttered potatoes and vegetables)*

Half spit roast chicken with a red wine & onion jus

Roast loin of English Pork with a cider jus

Roast leg of British Lamb with a rosemary jus

Roasted Bedfordshire top-side of Beef with a red wine & onion jus

Duck leg confit (marinated in salt and duck fat) with a fig jus

Slow cooked & roasted Guinea Fowl breast with pheasant stuffing & dry sherry jus

Sea Bream fillet, baby steamed leeks & beetroot beurre blanc

Medallion of sea trout and cod with saffron & basil cream

Devonshire Crab Thermidor, skinny fries, mini mixed leaf salad

Courgette, soya bean & wild garlic risotto with camembert gratiné, tomato coulis & leaf salad (v)

Mushroom Feuillete - Mushrooms in a calvados cream, julienne Vegetables with a puff pastry top (v)

**SIDES**

Creamed Spinach | 4.75 Cauliflower béchamel & Camembert cheese | 5.95 Skinny Fries | 3.75

## PUDDINGS

### Spiced biscuit & vanilla cheesecake, red fruit marmalade

try with Monbazillac, Chateau Septy | 3.60 50ml

### Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream

try with Buitenverwachting 1769 Muscat | 6.20 50ml

### Lemon & meringue log, biscuit base, blackcurrant sorbet

try with Straw Wine, 2017 Rustenberg, Stellenbosch, S.Africa 5.75 50ml

### Blueberry, pear & almond tart, honeycomb ice cream

try with Black Muscat, Elysium, California 2015 | 5.90 50ml

### Warm waffle, caramel sauce vanilla ice cream

try with Monbazillac, Chateau Septy | 3.60 50ml

### Bourbon vanilla crème brûlée

try with Moscato sparkling, Australia £18 half a bottle

### Selection of four British cheeses, biscuits & tomato chutney | £4.50 supplement

Rachel Goats Cheese (Somerset) ~ semi-hard, rich & nutty

Barkham Blue (Berkshire) ~ blue stilton style

Finn Brie (Herefordshire) ~ soft & double cream texture

Cornish Yarg – semi hard

try with Barros LBV Port £6.00 50ml / £10.00 100ml

## CHILTERN ICE CREAM & SORBETS

Our ice creams & sorbets are all hand made.

Organic & natural ingredients are used without any additives or colourings

### Ice Creams

Madagascar Vanilla | Dark Chocolate | Pistachio

Maple & Walnut | Honeycomb | Caramelised White Chocolate | Coconut

### Sorbets

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

## NESPRESSO COFFEE | 3.20

Espresso, flat white, cappuccino, macchiato, latte

## SHIBUI LEAF TEA | 2.95

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

## 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		

All prices include vat @ 20%. Optional service charge of 10% will be added to your bill.

All staff gratuities go direct to the staff and equally shared.

### Mothers Day 3 Course Menu

£34.50 per person (children under the age of 10, £19.50) + 10% optional service charge.

Thank you.