

THE NAGS HEAD



December Dinner



English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £9.50

Olives £4.95

Sourdough bread, butter, pork spread £3.95

Charcuterie board, home pickles, sourdough £9.95 / £18.95

Roasted pumpkin soup, crème fraiche £6.95

Cured pork neck, homemade mustard and pickles, brioche £9.95

Cured salmon, caviar, beetroot, radish £9.95

Creedy carver duck leg doughnuts, hoisin, celery £8.95

Scallops, xo sauce, bacon broth, peas, kohlrabi £13.95

STARTER

starter

Roasted cauliflower, harissa, almonds, buckwheat, heritage pickled carrot £16.95

Turkey ballotine, kale, cranberries, chestnuts, confit potatoes £19.45

Halibut, baby potatoes, cauliflower, red currant £26.95

Pork belly and shoulder, parsley root, honey, pomegranate £19.95

Venison rump, liver dumpling, girolles, celeriac £23.95

10oz Rib Eye, jersey royals, glazed chicory, bone marrow jus £28.95

Peppercorn sauce £2.00

MAIN

main

Truffled Dauphinoise potatoes £4.95

Fries £3.80

Brussels sprouts with bacon £4.95

Glazed tenderstem broccoli with almonds £4.50

SIDE

side

Basque Burnt cheesecake, strawberries, basil, Szechuan pepper £7.95

Sticky toffee pudding, vanilla ice cream, baileys £7.95

Salted caramel tart, pink grapefruit, toffee popcorn ice cream £7.95

Chocolate cremosa, poached apricots, cider gel, meringue £7.95

Chiltern Ice Cream & Sorbet selection 2 scoops £4.95 / 3 scoops £6.95

English cheeses, date ketchup, crackers £9.95

PUDDING

pudding