

# THE NAGS HEAD



## December Dinner



### English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £10.50

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

Cornish white wine mussels, vegetables, garlic butter, bread

Cured salmon, caviar, beetroot, radish £9.95

Duck liver parfait, orange, pickled shallots £8.95

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

STARTER

starter

Roasted cauliflower, harissa, almonds, buckwheat, cauliflower puree, carrots £16.95

Glitne snow white halibut, Jerusalem artichokes, red currant £25.95

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

Pork belly, polenta & black pudding, parsley root, 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

Caramelised pumpkin tart, grapefruit, cinnamon orange ice cream £7.95

Sticky toffee pudding, vanilla ice cream, baileys £7.95

Almond & citrus cake, mulled wine, figs, creme fraiche £7.95

Chocolate & coffee panna cotta, pistachios, caramel popcorn £7.95

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

Cheese course £9.95 (Ask a member of staff for details)

PUDDING

pudding