

THE NAGS HEAD

LUNCH

ENGLISH SPARKLING WINE

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £11

Rathfinny, Rosé Brut, East Sussex 2017 £12

SNACKS

Italian olives £4.95

Sourdough bread, whipped butter, pork spread £4.95

Dusted calamari, lemon & lime mayonnaise £5.95

Dill cured salmon, cucumber ketchup, home-made pickles, gluten free cracker (GF) £5.95

Sweetcorn fritters, sweet chilli sour cream (V) £5.45

Sausage roll, Nags Head Garden apples, black sesame, raisin ketchup £5.95

Black pudding scotch egg, spiced quince puree £6.95

STARTERS/LIGHT BITES

Charcuterie board, home pickles, sourdough £9.95 or £18.95 to share

Crispy chicken Caesar salad, pancetta, anchovies, egg, parmesan £9.45 or go large £17.45

Creamy butternut squash soup, sourdough (V) £7.95

Wild mushroom parfait, caraway crisps, citrus gel, truffle £9.95

Prawn & cured trout coconut cocktail, mango puree, granola, crouton £9.95

Warm salad of goat's cheese, pickled cauliflower, baby tomatoes, raisin ketchup (V) £9.95

Grilled lamb kofta, buckwheat tabbouleh salad, feta, mint herb oil £11.50

Pulled pork rib, serrano ham & Manchego croquettes, apple & fennel slaw, saffron aioli £10.50

LARGER PLATES

Harissa roasted cauliflower, fennel, pomegranate, yogurt, dukkah (VG) £18.50

Rebellion beer battered haddock, fries, minted crushed peas, tartare sauce £18.45

Pork Belly, mash, burnt apple puree, shallots tatin, baby leeks, pickled gooseberries, jus £20.95

Beef burger, cheddar, brioche bun, tomato, sweet onions, baby gem, house slaw, fries £17.95

THIS WEEK'S £15 SPECIAL

Bacon chop, fried egg, burnt apple ketchup, chips

SIDES

Fries (VG) £3.80

Glazed broccoli, soy, ginger, toasted almonds (V, GF) £4.50

Cauliflower & leek gratin, camembert cheese (V) £6.30

Dauphinoise potatoes (V, GF) £4.50

Creamy sautéed wild mushrooms, white wine, garlic & thyme (V, GF) £5.45

FINE DINING & WINE TASTING EVENING - THURSDAY 3RD NOVEMBER 7PM

With a history in Michelin starred kitchens and as a private chef to the rich & famous, Head chef, Howard Gale will be showcasing his impeccable culinary talents with a 5-course tasting menu accompanied by pairing wines from Liberty Wine.

£85pp Booking essential.

Most of our ingredients are sourced within the British Isles or as locally as possible from sustainable suppliers.

Covid -19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free