



# THE NAGS HEAD

## LUNCH MENU

SPRING

### LIGHT BITES & STARTERS

- Buttered brown shrimps, toasted focaccia & lamb lettuce, chicory salad with English mustard dressing | 9.45
- Pork hock wrapped in a seaweed leaf, soft quail's egg & piccalilli cream, served with toast | 8.95
- Fresh Cornish white crab & home smoked salmon served with a chive cream & blinis | 8.75
- Duck liver parfait & roasted pistachios in a jar with a pear chutney and toasted brioche | 7.95
- Mushroom feuilleté
- Puff pastry top with mushrooms in a calvados cream & juliennes of vegetables (v) | 7.95 starter | 15.95 main\*
- Selection of Nags Head home smoked fish served with a lemon coriander butter & tomato chutney | 9.95
- Salsify, broad bean & smoked cheddar baked tartlet with round lettuce heart (v) | 7.95
- Foie gras mi-cuit shavings on rocket & pan fried foie gras on milk bread with red onion & pear jam | 14.95
- Egg Meurette on crouton with roasted pepper cream, smoked halloumi, field mushroom & crispy shallots (v) | 6.95
- Chef's soup of the day served with rustic bread (v) | 6.45

### MAINS

- Corn-fed roasted young chicken with confit legs and a ratatouille jus\* | 16.95
- Slow cooked rabbit leg with a Arborio rice pudding and Chalke valley watercress pesto\* | 17.95
- Steamed fillets of sea bream served with a saffron infused vegetable bouillon\* | 18.95
- 21 day aged fillet of Bedfordshire beef  
served with a choice of green peppercorn brandy cream sauce or port jus with wild mushrooms\* | 26.95
- Wild boar & apple sausages served with a chive mash and red wine gravy | 13.95
- Rebellion beer battered haddock fillet, homemade tartar sauce, garden peas, salad & skinny chips | 14.95
- Kingshill farm beef burger with smoked cheddar and home-made pickled vegetables  
served with skinny chips and side salad | 15.95
- Duck breast & confit leg (marinated in salt & confit in own fat) served with a black fig jus\* | 17.95
- Denner Hill partridge breast and braised cabbage served with a cranberry jus\* | 18.95
- Chicken pie
- Peas, carrots, leeks, rose wine gravy and cheese mash top served with buttered vegetables or side salad | 14.95
- Roasted breast of lamb stuffed with Rebellion beer braised lamb  
served with a whole grain mustard jus and mint pea shoots\* | 18.95

**Please ask to see today's specials for our fresh fish of the day and today's vegetarian dish**

*\*All our main courses are accompanied with a potato dish*

### SIDES

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|---|--|
| Rye & Milk/Honey Sourdough Rustic Bread & Butter   2.50                               | Italian olives   3.75                              |
| Seasoned triple cooked hand cut fat chips   3.60                                      | Skinny Fries   3.60                                |
| Fresh buttered vegetables   3.75  | Parsley roasted garlic carrots   3.75              |
|   | Creamed Spinach   4.25                             |
| Rocket salad with smoked cheddar shavings   3.50                                      | French beans cooked in butter with shallots   3.75 |
| Red & yellow baby vine tomatoes, red onion salad, whole grain mustard dressing   3.75 |  |
| Cauliflower béchamel & Camembert cheese   4.95  |  |

Nearly all our produce & ingredients are sourced locally.

All staff gratuities go direct to the staff. On tables of 6 or more, an optional 10% gratuity will be added. Thank you.

**For further information on allergens please ask for our allergen menu or ask a member of staff**