Evening Menu

Small Plates

Olives, House Baked Focaccia, Hummus, *(GFA, Ve)* – **£9.00**

Potato, Smoked Cheddar & Ale Soup – **£9.00**
crispy onions, Norfolk crunch roll *(GFA,V)*

Beetroot Cured Salmon – **£12.00**
wasabi & soy aioli, cucumber & carrot pickle, puffed rice, Asian milk bread toast *(GFA, DFA)*

Goats Cheese & Butternut Squash Risotto Cakes – **£10.00**
butternut puree, crumbled hazelnuts & sage, matchstick apple *(GF)*

Slow Cooked Korean Beef Bonbon – **£12.00**
Asian cucumber salad, crispy onions

Burgers

The Nag's Head Burger – **£17.50**
homemade beef burger, topped with sweet onion chutney and garlic aioli, crispy streaky bacon and a choice of smoky cheddar or stilton. Served with triple cooked chips and salad garnish *(GFA, DFA)*

Crispy Korean Chicken Burger – **£18.00**
Korean BBQ glaze, Asian slaw, salt & pepper fries

Buffalo Halloumi Burger – **£16.00**
topped with ranch mayo, served with skinny fries and salad garnish *(V, GFA)*

Mains

Homemade Steak and Ale Pie – **£20.50**
served with a choice of triple cooked chips or buttery mash, seasonal vegetables and gravy

Ham, Egg and Chips – **£15.00**
butchers ham, served with fried local farm eggs and triple cooked chips *(GFA)*

Pan Roasted Duck Breast – **£26.00**
confit duck hash, carrot & orange puree, braised red cabbage, sesame pak choi, miso duck jus *(GFA)*

Slow Cooked Beef Madras – **£19.00**
rice, carrot pickle poppadom, mango chutney, mint raita *(GFA)*

Caramelised Onion & Feta Wellington – **£18.00**
slow cooked tomato sauce, winter kale, tapenade mash *(V)*

Pan Fried Salmon Supreme – **£20.00**
gremolata, king prawn & pea risotto, pangritata *(GFA, DFA)*

"Steak Frites"- 8oz Flat Iron – **£27.00**
fries, sun blushed tomato & parmesan salad, bearnaise butter *(DFA, GFA)*

10oz Rump Steak – **£29.00**
triple cooked chips, mushroom, onion rings, tomato, rocket and parmesan salad *(GF, DFA)*
Add peppercorn or blue cheese sauce – **£3.00**

Homemade Desserts

Sticky Toffee Pudding – **£9.00**
toffee sauce, vanilla ice cream *(GFA)*

Chocolate Brownie – **£9.00**
chocolate sauce, vanilla ice cream *(GFA)*

Layered Chocolate & Cherry Gateau – **£9.50**
cherry creme montee, chocolate soil, cherry ice cream *(GF)*

Stollen Bread & Butter Pudding – **£9.50**
spiced orange custard

Blackcurrant Cheesecake – **£9.50**
gingernut base, blackcurrant compote, blackcurrant gel, cassis sorbet

Cheeseboard – **£12.00**
selection of cheeses, crackers, homemade chutney, frozen grapes, dates, caramelised nuts, honey pot (ideal to share)

Selection of Ice Creams – **£2.00** per scoop
please see board for current selection

Sides – £4.00

~ Garlic Bread ~ *Add cheese* – **£1.00**

~ Homemade Battered Onion Rings ~

~ Triple Cooked Chips ~ *Add cheese* – **£1.00**

~ Coleslaw ~

~ Seasonal Vegetables ~

~ Mixed Salad ~

V - vegetarian	*Ve* - vegan
GF - gluten free	*GFA* - gluten free adaptable
DF - dairy free	*DFA* - dairy free adaptable

Please inform your server if you have any allergies or intolerances and we will do our best to cater for you.
Please be aware that the main 14 allergens are stored and prepared in our kitchen so traces may be present.