



EVENING MENU

SMALL PLATES

Olives, Focaccia , Olive Oil
& Balsamic Vinegar (*Ve, GFA*) – **£8.00**

Curried Parsnip Soup – **£8.00**
poppadom, mint yoghurt, toasted naan (*GFA, DFA*)

Crispy Duck Hash Brown – **£9.00**
hoisin & date ketchup, cucumber and carrot pickle (*GFA, DF*)

Smoked Haddock Fishcake – **£8.50**
shaved fennel and orange salad gremolata aioli (*GF*)

Binham Blue Rarebit Flat Mushroom – **£8.00**
crispy onions crushed walnut
and apple salad French dressing (*V, GF*)

BURGERS

The Nag's Head Burger – **£16.50**
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*)

Bombay Chicken Burger – **£16.50**
onion bhaji, curry aioli, mango chilli dressing,
lime pickle, masala spiced skinny fries (*GFA, DFA*)

Buffalo Halloumi Burger – **£15.00**
topped with ranch mayo, served
with skinny fries and salad garnish (*V, GFA*)

MAINS

Homemade Steak and Ale Pie – **£17.50**
served with a choice of triple cooked chips or
buttery mash, seasonal vegetables and gravy

Fish and Chips – **£16.00**
battered haddock, served with triple cooked
chips, garden peas and tartare sauce (*GFA*)

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

Crispy Pork Belly – **£18.00**
sausage & black pudding stuffing, celeriac and apple puree,
colcannon croquette, dripping roasted carrot, apple and thyme jus

Garlic Wild Mushroom Risotto – **£15.50**
spinach & parmesan, crispy onions & truffle oil (*V, GF, DFA*)

Chicken Tikka – **£16.50**
butter chicken sauce, rice, poppadom,
tomato & onion salad, mint raita (*GF*)

8oz Flat Iron Steak - **£22.50**
served with triple cooked chips, mushroom, onion rings,
tomato and rocket salad (*DF, GFA*)
Add peppercorn or blue cheese sauce – £3.00

HOMEMADE DESSERTS

Sticky Toffee Pudding – **£8.50**
toffee sauce, vanilla ice cream (*GFA*)

Chocolate Brownie – **£8.50**
chocolate sauce, vanilla ice cream (*GFA*)

Stollen Bread & Butter Pudding – **£8.50**
rum & raisin ice cream

White Chocolate & Almond Cheesecake – **£8.50**
mulled cyder poached pear, morello cherry ice cream

Cheeseboard – **£10.00**
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

GF - gluten free

DF - dairy free

Ve - vegan

GFA - gluten free adaptable

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.