



EVENING MENU

SMALL PLATES

Olives, Homemade Focaccia, Hummus, (GFA, Ve) – **£8.50**

Mini Garlic Butter Chicken Kiev – **£10.00**
caesar salad (GF)

Crispy Ham Hock Scrumpet – **£10.00**
piccalilli, smoked cheddar and grain mustard aioli (GFA, DFA)

Thai Style Salmon Dumpling – **£10.00**
mango and papaya salsa, Thai ponzu, soy mayo, puffed rice (GF)

Greek Salad – **£10.00**
crumbled feta, hummus, flat bread, tzatziki (V, GFA, DFA)

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)

Buffalo Chicken and Bacon Cheese Burger – **£17.50**
hot honey, blue cheese ranch and fries (GFA)

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

Fish and Chips – **£17.50**
battered market fish, 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)

Slow Cooked Pork Belly – **£25.00**
pork and peach bonbon, celeriac and red apple puree, caramelised peaches,
sauteed potatoes, greens, crispy Parma ham, pork jus (GF, DFA)

Green Thai Style Fried Chicken and King Prawn Curry – **£18.00**
white rice, mango salsa

Aubergine Parmigiana – **£18..00**
rocket, sun blushed tomato and parmesan salad, garlic focaccia (V, GF)

“Steak Frites”- 8oz Flat Iron – **£26.00**
fries, chimichurri, basil aioli, tomato rocket and parmesan salad (GF, DFA)

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

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

Nutella Tiramisu – **£9.00**
espresso soaked ladyfingers layered with nutella ribbons
and vanilla mascarpone cream

Pina Colada Cheesecake – **£9.00**
passionfruit marshmallow, BBQ pineapple, mango 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

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.