



EVENING MENU

SMALL PLATES

Olives, Flat Bread and Houmous (*Ve, GFA*) – £8.00

Chicken Caesar Panzarotti – £9.00
gem lettuce, crispy parma ham,
Caesar dressing, shaved parmesan

Pressed Ham Hock Terrine – £9.00
BBQ pineapple relish,
crispy poached egg, mustard pickle (*GFA, DF*)

Breaded Whitebait – £8.00
homemade tartare, lemon

Burrata – £9.00
house bake focaccia, blush tomatoes,
olive tapenade, toasted cashew pesto,
dressed rocket (*V, GFA*)

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*)

Chicken Shawarma Burger – £16.50
shred salad, citrus guac, spicy sriracha & ranch
dressing served with skinny fries (*GFA, DFA*)

Buffalo Halloumi Burger – £14.00
topped with ranch mayo, served
with skinny fries and salad garnish (*V*)

MAINS

Homemade Steak and Ale Pie – £16.50
served with a choice of triple cooked chips or
buttery mash, seasonal vegetables and gravy

Fish and Chips – £15.50
beer battered haddock, served with triple cooked
chips, garden peas and tartare sauce

Ham, Egg and Chips – £14.00
butchers ham, served with fried local farm
eggs and triple cooked chips (*GFA*)

Garlic and Lemon Chicken – £17.00
chimichurri croquette, white onion and
fennel puree, saute chorizo cabbage, herb oil (*GFA, DFA*)

Caponata Vegetable Rigatoni – £14.00
slow cooked tomato sauce, baked garlic flat mushroom (*V*)

BBQ Slow Cooked Beef Brisket – £17.00
creamed corn, seasonal greens, sweet potato puree,
BBQ gravy, southern fried onion (*GFA, DFA*)

7 Spice Chicken Thai Curry – £16.00
rice, asian slaw, prawn crackers (*GF*)

8oz Flat Iron Steak - £21.00 10oz Rump Steak - £25.00
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*)

Mango Cheesecake – £8.50
passionfruit & mango salsa, meringue shards, mango sorbet

Chocolate Parfait – £8.50
miso caramel, boozy cherry puree, pistachio marshmallow (*GF*)

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 – £3.00

~ Garlic Bread ~ Add cheese – £1.00

~ Homemade Beer 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.