



(EVENING MENU

SMALL PLATES

Olives, homemade focaccia, hummus, (GFA, Ve) – **£8.00**

Salt and Pepper Squid – **£9.50**
pineapple salsa, chilli and lime aioli (DF)

Char Siu Pork Belly – **£9.50**
asian peanut salad, gochujang chilli dip (GF, DF)

Goats Cheese and Caramelised Onion Tartan – **£9.00**
beetroot salad, French dressing (GFA, V)

Hot Smoked Salmon Caesar Salad – **£9.50**
crispy capers, shaved parmesan (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)

Lamb Kofta Burger – **£17.50**
pickled red cabbage and tzatziki, fries and salad garnish (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 – **£18.50**
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)

Hunters Chicken – **£18.50**
ballotine of chicken stuffed with smoked cheese wrapped
in streaky bacon, BBQ jus, house salad and fries (GF)

Mediterranean Vegetable Gnocchi – **£17.00**
torn mozzarella, crispy onions and parmesan, garlic focaccia (GFA, DFA, V)

Jamaican Jerk Chicken Curry – **£18.00**
pineapple and coconut rice, jerk curry sauce (GF, DF)

“Steak Frites”- 8oz Flat Iron – **£25.00**
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)

Strawberry ‘Pimms’ Cheesecake – **£9.00**
strawberry ice cream, mint syrup

Mango and Passionfruit Mousse – **£9.00**
mango salsa, coconut ice (GFA)

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.