



(EVENING MENU

SMALL PLATES

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

Leek and Potato Soup – **£8.00**
mature cheddar rarebit crouton (GFA, V)

Pork, Pistachio and Apricot Terrine – **£9.50**
celeriac and grain mustard remoulade, apple salad and cranberry (DF)

Goats Cheese Tarte Tatin – **£9.00**
hot honey, carrot and pomegranate pickle french dressed salad (V, GFA)

Korean King Prawn Bao Bun – **£10.00**
korean BBQ sauce, asian peanut slaw

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)

Moroccan Chicken Burger – **£17.50**
garlic and cucumber yoghurt, fries and salad garnish (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 – **£19.50**
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)

Roast Garlic and Lemon Chicken Supreme – **£18.00**
pig in blanket stuffing, braised leeks and peas, grain mustard croquette, chicken butter sauce (GFA)

Butternut Squash Risotto – **£17.00**
kale, toasted hazelnuts, crumbled Binham blue cheese (V, GF)

Moroccan Style Chicken Curry Tagine – **£18.00**
jewelled couscous, tagine sauce, flatbread and yogurt (GFA)

“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)

Baked Banana Cheesecake – **£9.00**
rum and raisin ice cream, date puree

Eggnog Panna Cotta – **£9.00**
quince membrillo, apple puree, candy pecans (GF)

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.