

## Lunch Menu

### Served 12-2

#### Baked Brie £6.95

Oven baked Brie with chef's homemade cranberry jam and herbed bread crumbs served with apple and warm bread

#### Greek Salad £7.50

Marinated olives, artichoke hearts and sundried tomatoes served with balsamic leaves and feta cheese

#### Saag Chickpea Cake £6.50

Curried potato cake with spinach and chickpeas served with a minted coconut yogurt and mango chutney

#### Cawl £6.95

Traditional lamb and root vegetable stew served with Welsh Cheddar and warm bread

#### Nag's Chicken Caesar £8.95

Slices of chicken breast served with bacon lardons, anchovies, Smoked Salmon, rosemary croutons, baby gem lettuce and Caesar dressing

#### Y Fenni Rarebit £6.50

Portobello mushroom topped with Welsh wholegrain mustard cheese served over a walnut and apple salad with silverskin pickle

#### Ploughman's Lunch £8.95

Any two of our cheeses served with ham hock terrine and pickled veg served with chutneys, apple and warm bread

#### Nag's Club Sandwich £8.50

Slices of chicken breast and bacon served between toasted bread with garlic aioli, tomato and lettuce

#### Sandwiches £5.95

Ask a member of staff for our daily sandwich fillings Available on white or wholegrain bread with a choice of chips, vegetable crisps or dressed leaves

## Desserts

#### Pineapple Crumble £5.50

Pineapple and coconut crumble with an oatly almond topping served with custard or pineapple sorbet

#### Sticky Toffee Pudding £5.95

Date and raisin sponge served with toffee sauce and rum & raisin ice-cream

#### Lemon Curd £6.50

Creamy lemon curd served with Italian meringue, raspberry shards, shortbread and raspberry sorbet

#### Chocolate Mousse £5.95

Dark chocolate and rum spiced mousse served with berries, minted avocado, vegan honeycomb and lime sorbet

#### Bread and Butter Pudding £5.95

Welsh cake and Merlin liqueur bread and butter pudding served with bara brith ice-cream

#### Milk Chocolate Pudding £5.50

Hot sticky milk chocolate pudding served with honeycomb, chocolate shavings and white chocolate ice cream

#### Welsh Whiskey Sponge £5.95

Penderyn sponge served with whiskey & almond ice cream and golden syrup

#### Affogato Syllabub £4.95

Coffee ice cream with amaretti biscuits, whipped cream and hot chocolate sauce

## Ice cream

#### Ice Creams £1.25 per scoop

Vanilla	Raspberry Ripple
Coffee	Mint Choc Chip
White Chocolate	Strawberries and Cream
Chocolate	Rum and Raisin
Bara Brith	Whiskey and Almond

Homemade sorbet selection includes :  
Passion Fruit, Lime, Raspberry and Pineapple 

## Cheeseboard

#### Cheeseboard £3 per cheese

##### Perl Wen

Caws Cenarth award winning creamy Brie-like cheese served with cranberry jam

##### Y Fenni

A wholegrain mustard and ale Cheddar served with mustard piccalilli

##### Pantygown

A light creamy Welsh goats cheese served with spicy tomato chutney

##### Perl Las

Caws Cenarth award winning blue cheese served with port and onion jam

##### Cheddar

Colliers award winning Welsh Cheddar served with silverskin pickle

##### Harlech

A horseradish and parsley Cheddar served with pear chutney

All served with a selection of Caradogs Welsh crackers, apples and grapes

## Hot Drinks

Americano - espresso with hot water **£2**

Latte - espresso with steamed frothy milk **£2.50**

Mocha - similar to a Latte but with chocolate **£2.50**

Flat white - similar to a Latte but with less froth **£2.50**

Espresso - small strong coffee - single **£1.60** double **£2.20**

Cappuccino - espresso with steamed milk microfoam **£2.50**

Tea **£1.80**

Herbal Tea (please ask for flavours) **£2**

Hot Chocolate **£2.50**

## liqueur coffee

Irish Coffee (Whiskey)

French Coffee (Brandy)

Café Mendoza (Tia Maria)

Jamaican Coffee (Rum)

Irish Cream Coffee (Baileys)

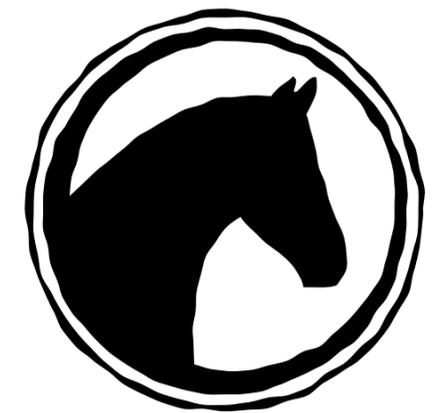
English Coffee (Gin)

Seville Coffee (Cointreau)

Russian Coffee (Vodka)

**£5.00**

# the Nag's Head



At the Nag's Head, we are passionate about food and particularly about the excellent quality produce that is available locally.

All of our food is freshly prepared and cooked from scratch by our dedicated team of chefs and our Specials Menu will change regularly depending on seasonal availability.

Rydyn ni'n teimlo'n frwd iawn am fwyd, ac yn arbennig am gynnyrch o'r safon gorau sydd ar gael yn lleol.

Bydd ein bwyd yn cael ei baratoi a'i goginio'n ffres gan ein tîm o gogyddion a bydd ein bwydlen ar y bwrdd du yn newid yn rheolaidd yn ôl y cynnyrch tymhorol sydd ar gael.

## while you wait

Olives marinated in garlic and lemon with balsamic oil 

Warm bread rolls served with homemade butter 

Homemade pork scratchings with apple and pear chutney  
**£1.95**

## starters

### Salmon Mousse £5.95

Smoked salmon mousse with horseradish crème fraiche, herb salad and warm bread

### Garlic Mushrooms £5.50 (V)

Chestnut and wild mushrooms with thyme and garlic, topped with rosemary croutons

### Chef's Soup £4.50 (V)

Chef's homemade soup, served with warm bread and butter

### Fishcakes £6.50

A mixture of coley and buttery potato in crispy breadcrumbs served with lemon butter sauce

### Pork Bonbons £5.95

Shredded belly pork in crispy breadcrumbs served with a tomato and chorizo sauce

### Chicken Liver Parfait £5.95

Smooth chicken liver parfait served with port and onion jam, herb salad and warm bread

### Pork Terrine £5.50

Ham hock terrine served with mustard piccalilli, herb salad and warm bread

### The Nag's Hummus £4.95 (V)

Lemon and coriander hummus served with carrot, cucumber, beetroot and pitta bread

## vegan

### Pea & Asparagus Risotto £12.50

Creamy risotto served with grilled asparagus spears, wilted spinach, mange tout and peas in a delicate minted pea sauce

Add flakes of smoked salmon £1.50

### Wild Mushroom Tagliatelle £11.95

Sautéed wild mushrooms served over tagliatelle pasta with a truffle scented mushroom and caramelised garlic volute

Add diced chicken breast £1.95

### Thai Green Curry £11.50

Confit squash, roast peppers, courgette, mange tout and broccoli with Thai green curry sauce and wild rice

Add sliced chicken breast £1.95

### Bean Burger £10.50

Smokey chickpea, bean and spinach burger served with spicy tomato chutney in a grilled bun with skinny fries

Add sliced mozzarella £0.95 (V)

## sides

### Hand Cut Chips (V)

### New Potatoes (V)

### Sautéed Potatoes (V)

### Skinny Fries (V)

£2.95

### Minted Peas (V)

### Seasonal Greens (V)

### Coleslaw (V)

### Dressed Leaves (V)

£2.50

## Pub Classics

### Gammon £9.95

Pan fried gammon steak served with garden peas, hand cut chips and egg or pineapple

### Fish & Chips £12.95

Battered hake fillet served with mushy or garden peas, tartar sauce, lemon and handcut chips

### Faggots £10.50

Pork faggots, bacon and gravy served with mashed potatoes and greens or chips and mushy peas

### Chicken Breast £13.95

Pan fried breast served with new potatoes, asparagus, broccoli, peas, mange tout and a creamy Cheddar sauce

### Sausage & Mash £9.95

Pork and leek sausages served with creamed potatoes, seasonal greens and gravy

### Glamorgan Sausage £9.95 (V)

Breaded leek and Caerffili cheese sausages served with apple mash and confit tomatoes

### Lasagne £10.95

Chef's beef lasagne served with herb leaf salad and hand cut chips

### Roast Aubergine & Pepper Lasagne £10.95 (V)

Chef's vegetarian lasagne served with herb leaf salad and hand cut chips

### Pie of the Day £10.95

Chef's pie served with seasonal greens and hand cut chips

### Cheesy Cauliflower, Leek and Pea Pie £10.95 (V)

Served with seasonal greens and hand cut chips

### The Nag's Burger £11.95

6oz beef burger made with our own seasoning served in a brioche bun with homemade port and onion jam, skinny fries and coleslaw

### Top your burger with

Bacon

Bacon Jam

Perl Las Cheese

Portobello Mushroom

£1.00 each

## Butcher's Finest

### The Nag's Steaks

#### 10oz Rump

£16.95

#### 8oz Sirloin

£19.95

#### 6oz Fillet

£22.95

Our local Welsh beef steaks are served with confit tomato, charred shallot, Portobello mushroom and hand cut chips

Add Peppercorn, Perl Las or Mushroom sauce  
£2.50

### Calprese

Enjoy your steak with grilled mozzarella, confit tomatoes, rocket and basil instead of the traditional sides.

### Duck Breast £15.50

Pan roasted duck breast served with parsnip and duck leg croquette, honey glazed carrots, roast beetroot and carrot puree

### Celebration of Pork £15.50

Tenderloin and honey glazed belly served with Colcannon mash, black pudding and carrots with cider sauce and crackling

### 8oz Lamb Rump £16.95

Welsh lamb served pink with garlic and herb crushed potatoes, minted yogurt, salsa verdi and rich veal jus

### Lamb Shank £16.50

Welsh lamb served with creamed potatoes, seasonal greens and a rich minted gravy

## Specials Menu

Please see our Specials Menu for a selection of fresh fish, seasonal dishes and delicious desserts!

## Food Intolerances

Please inform a member of staff of any dietary requirements before ordering, some dishes may be altered to suit

## House Menu

### Served 6 - 9

Main Course £10.95

2 Courses £14.95

3 Courses £18.95

### To Start

#### Goats Cheese Tart (V)

Savoury red onion and goats cheese tartlet served with pesto dressed leaves and balsamic glaze

#### Cockles

Cockles in a laverbread, leek and bacon sauce served in a puff pastry case with an anchovy salad

#### Apple & Beetroot Salad (V)

Vibrant apple and beetroot salad with spiralized carrot, radish and a thyme and beetroot dressing

### As Main

#### Cod Loin

Pan roasted cod loin served over roast Mediterranean vegetables, chorizo, chickpeas and confit tomato finished with black sesame seeds

#### Pork Cheek

Slow cooked pork cheeks served over mashed potatoes with seasonal greens and cider sauce

#### Tagine (V)

Roasted chickpeas, courgettes, peppers and aubergines in a warming chilli and tomato sauce served with minted coconut yogurt and pitta bread  
Add bacon lardons and chorizo £1.50

### To Finish

#### Crème Brûlée (V)

Chef's homemade Merlin liqueur crème brûlée with burnt sugar crisp

#### Cherry Tart (V)

Amarena cherries served over sweet puff pastry with almond parfait, raspberries and chocolate shavings and pouring cream

#### Mango Curd (V)

Mango curd served with pomegranate seeds, raspberries, molasses and passionfruit sorbet