the Nag's Head

Vegan & Vegetarian Evening

Tuesday March 26th

Vegetarian Options

To Start

Smokey red pepper pancakes served with creamy feta cheese, olives and artichoke hearts

For Main

Portobello mushroom Kiev served with charred radicchio, purple sprouting broccoli and garlic sauce

To Follow

Rose and strawberry panna cotta served with mint and pistachios

Vegan Options

To Start

Tempura vegetables served with pea and wasabi puree, pickled vegetables and sweet chilly dip

For Main

King oyster mushroom 'scallops' served with spring greens, asparagus, peas and broccoli and minted pea puree

To Follow

Baked Mocha Alaska with hazelnut and biscuit

Booking essential – tables available from 6pm @ £15 per person

At the Nags Head we are passionate about food, our customers and further developing our exciting young kitchen talent. As such we hope to host these tasting evenings regularly throughout the year. If you have any feedback or suggestions that you would like our kitchen to try at some point please leave comments bellow and our team would be happy to consider them.