

the Nag's Head Fathers day

Starters

Soup Ⓟ

Chefs homemade French onion soup with Gruyère croute

Beetroot Salad □

Beetroot and apple salad with walnuts, mixed leaves and beetroot dressing

Cockles

Creamed leeks and cockles served on puff pastry with anchovy salad

Pork Terrine

Wholegrain mustard, pea and hamhock terrine served with dressed leaves and warm bread

Roast Dinner

*All served with roast potatoes, carrots and parsnips, cabbage, and swede
(please ask for more vegetables if required and how you would like your meat sliced)*

Welsh Beef Topside

with Yorkshire pudding

Roast Turkey Breast

with cranberry stuffing

Parsnip, Cranberry & Nut Roast □

With wild mushrooms sauce

Sides

Cauliflower Cheese
£2.50

Creamed Leeks
£2.50

Roast Vegetables
£2.50

Yorkshire Puddings
£1.50

Cranberry Stuffing
£1.50

Specials

Seabass

Pan fried seabass fillet served with sautéed potatoes and creamy leek and cockle sauce
£2 supplement/£14.95

8oz Sirloin

Welsh sirloin steak served with mushroom, tomato and shallot with hand cut chips
£7 supplement/£19.95

Desserts

Cheesecake Ⓟ

Chefs homemade lime and ginger cheesecake

Pear Crumble Ⓟ

Pear and cinnamon crumble with oatly topping served with custard

Penderyn Sponge Ⓟ

Buttermilk and whiskey sponge served with golden syrup and almonds

Chocolate Brownie □

Pistachio and dark chocolate brownie served with vegan honeycomb and chocolate sorbet

□ – Vegan

Ⓟ – Vegetarian

Main Course £12.95, 2 Courses £16.95 or 3 Courses £19.95