

the Nag's Head

Vegan & Vegetarian Evening

Tuesday June 4th @ £15 pp

Vegetarian Options

To Start

Gazpacho

Classic tomato gazpacho served with a tomato and basil croute

For Main

Mushroom Cannelloni

Wild mushroom, spinach and ricotta cannelloni topped with herbed bread crumbs with a pickled mushroom salad

To Follow

Peaches and Ice Cream

A stewed peach cobbler served with chef's homemade peach ice cream

Vegan Options

To Start

Carrots

A celebration featuring a carrot, pecan and chestnut bonbon and carrot-lox

For Main

Pear, Basil and Roast Pepper Polenta

Poached pears served with a chilli salsa with basil polenta cake and roast peppers

To Follow

Pistachio Brownie

Sticky dark chocolate brownie served with pistachios and chocolate sorbet

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 below and our team would be happy to consider them.

Email Contact Details :- _____