

## Lunch Menu

### Served 12-2

#### Baked Brie £7

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

#### Greek Salad £7

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

#### Chilli Cakes £7

Spicy polenta coated bean, chickpea, squash and potato cakes served with chilli and ginger sauce and confit tomatoes

#### Cawl £7

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

#### Nag's Chicken Caesar £9

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

#### Perl Las Rarebit £7

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

#### Prawns Marie Rose £9

A pint of shell on prawns served with warm bread, dressed leaves and marie rose sauce

#### Ploughman's Lunch £9

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

#### Nag's Club Sandwich £9

Slices of chicken breast and bacon served between toasted bread with garlic aioli, tomato and lettuce with a choice of chips, vegetable crisps or dressed leaves

#### Sandwiches £6

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

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

#### Sticky Toffee Pudding £6

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

#### Lemon Curd £7

Creamy lemon curd served with Italian meringue, short bread and raspberry shards, gel and sorbet

#### Chocolate Mousse £6

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

#### Creme Brulée £5

Chef's homemade Merlyn liqueur creme brulée with burnt sugar crisp

#### Milk Chocolate Pudding £6

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

#### Welsh Whiskey Sponge £6

Penderyn sponge served with gaelic coffee & almond icecream, honeycomb and golden syrup

#### Affogato Syllabub £5

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

## Cheeseboard

### Cheeseboard £3 per cheese

#### Perl Wen

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

#### Smoked Caerfilli

Award winning Caws Cenarth oak smoked Caerfilli cheese served with pear chutney

#### 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 mustard piccalilli

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

## Ice cream

### Ice Creams £2 per scoop

#### Vanilla

#### Coffee

#### White Chocolate

#### Chocolate

#### Celtic Crunch

#### Raspberry Ripple

#### Mint Choc Chip

#### Strawberry

#### Rum and Raisin

#### Gaelic Coffee and Almond

### Homemade sorbet selection includes :

Lime, Raspberry and Pineapple 

## Hot Drinks

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

#### Latte - espresso with steamed milk microfoam £3

#### Mocha - similar to a Latte but with chocolate £3

#### Flat white - similar to a Latte but with less froth £3

#### Espresso - small strong coffee - single £1.60 double £3

#### Cappuccino - espresso with steamed frothy milk £3

#### Tea £2

#### 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)

£6

# 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 gynnrych 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

£2

## starters

### Salmon Mousse £6

Smoked salmon mousse with spicy tomato chutney, herb salad and warm bread

### Garlic Mushrooms £6 Ⓥ

Truffle scented chestnut and wild mushrooms topped with rosemary croutons

### Chef's Soup £6 Ⓥ

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

### Cockles £6

Cockles in a creamy leek sauce served in a puff pastry with anchovy salad

### Fishcakes £7

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

### Pork Bonbons £6

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

### Chicken Liver Parfait £6

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

### Goats Cheese Tart £6 Ⓥ

Goats cheese and red onion tart served with pesto dressed leaves and balsamic

### Pork Terrine £6

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

### The Nag's Hummus £5 Ⓥ

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

## Vegan and Vegetarian

### Wild Mushroom Tagliatelle £12 Ⓥ

Sautéed wild mushrooms served over tagliatelle with a truffle scented mushroom and garlic volute topped with walnuts  
Add diced chicken breast £2

### Pea & Asparagus Risotto £13 Ⓥ

Creamy risotto served with grilled asparagus spears, wilted spinach, mange tout and peas  
Add flakes of smoked salmon £2

### Tagine £11 Ⓥ

Stewed chickpeas and mediterrean vegetables in a chilli and tomato sauce with coconut yoghurt and pitta bread  
Add diced bacon and chorizo £2

### Aubergine Lasagne £12 Ⓥ

Chef's vegetarian lasagne served with herb leaf salad and chips or garlic bread

### Cauliflower Pie £12 Ⓥ

Cheesy cauliflower, pea & leek pie served with seasonal vegetables and chips

### Sweet Potato Curry £11 Ⓥ

Chickpea, sweet potato and cauliflower curry served with charred pak choi, wild rice and mango chutney

## Pub Classics

### Gammon £11

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

### Fish & Chips £13

Beer battered fresh fish served with mushy or garden peas, tartar sauce, lemon and chips

### Faggots £11

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

### Curry of the Day £11

Chef's home made curry served with charred pak choi, wild rice and mango chutney

### Sausage & Mash £11

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

### Lasagne £12

Chef's beef lasagne served with herb leaf salad and chips or garlic bread

### Pie of the Day £12

Chef's pie served with seasonal greens and chips

### The Nag's Burger £12

Chicken Fillets  
with BBQ sauce

6oz Beef Burger  
with onion jam

Ⓥ Spinach & Bean  
with tomato chutney

All served in a brioche bun with lettuce, tomato, gherkin, melted cheddar, coleslaw and skinny fries  
Toppers £1 each

Smoked Caerfilli Cheese Ⓥ

Perl Las Cheese Ⓥ

Portobello Mushroom Ⓥ

Bacon

## sides

Chips Ⓥ

New Potatoes Ⓥ

Homemade Garlic Bread Ⓥ

Sautéed Potatoes Ⓥ

Skinny Fries Ⓥ

£3

Minted Peas Ⓥ

Seasonal Greens Ⓥ

Onion Rings Ⓥ

Coleslaw Ⓥ

Dressed Leaves Ⓥ

£3

## Butcher's Finest

### The Nag's Steaks

10oz Rump  
£18

8oz Sirloin  
£20

6oz Fillet  
£24

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

### Chicken Breast £15

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

### Duck Breast £16

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

### Celebration of Pork £16

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

### 8oz Lamb Rump £17

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

### Lamb Shank £17

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

## Daily specials

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

## Child & Pet Friendly

At the Nag's Head we endeavour to be as inclusive as possible, we have extensive outdoor seating and a children's play area. While we are dog friendly our restaurant is pet free.

### While You Wait - £2

Selection of Cucumber, Red Pepper and Carrot batons

### Healthy Meal Choices - £6

#### To Choose From ...

Locally reared Pork Sausage  
Freshly battered Cod Goujons  
Freshly battered 100% Chicken Breast Fillets

Served with a choice of potato sides ...  
Mashed Potato or skinny Fries or New Potatoes

And a choice of extra sides ...  
Baked Beans or Peas or Salad Leaves

### Pasta Favourites - £5

Chef's homemade Spaghetti Bolognese  
Chef's homemade Macaroni Cheese  
Penne Pasta with Creamy Tomato Sauce

Build Your Own 7" thin crust Pizza with tomato sauce and melted cheese - £4

Add Extra Toppings @ 50p each ...  
Chicken – Bacon – Black Olives – Mushrooms – Pineapple – Peppers  
Chorizo – Onions – Tomatoes – Extra Cheese – Barbeque Sauce – Mozzarella

Add sides to your Pizza or Pasta as per those listed above - £2

### Tasty Dessert Options - £3

Fresh Strawberries, Raspberries and Blueberries  
Ice Cream Pot Strawberry, Chocolate or Vanilla  
Strawberry Trifle with custard, cream and jelly  
Milk Chocolate Pudding with mint choc chip ice cream