

the Nag's Head

Summer Sunday Lunch

Light Bites

Baked Brie £7 (V)

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

Greek Salad £7 (V)

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

Chilli Cakes £7 (V)

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 (V)

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

Vegan (V)

Vegetarian (V)

Sunday Roasts

To Start

Soup (V)

Chefs roast tomato soup served with warm bread and butter

Pork Terrine

Hamhock and pea terrine served with warm bread and dressed leaves

Goats Cheese Tart (V)

Red onion and Welsh goats cheese tart served over pesto dressed leaves

Cockles

Creamed cockles and leek on puff pastry with anchovy salad

Mains

Welsh Beef Topside

thick cut with Yorkshire pudding

Roast Turkey Breast

thick cut with cranberry stuffing

Welsh Lamb

with a rich minted gravy

Parsnip & Cranberry

Nut-roast with mushroom sauce

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)

Sides

Roast vegetables	Creamed Leeks	Cauliflower Cheese	Yorkshire Puddings	Cranberry Stuffing
£2.50 (V)	£2.50 (V)	£2.50 (V)	£1.50 (V)	£1.50 (V)

Desserts

Cheesecake (V)

Chefs home made cheesecake

Chocolate Mousse (V)

Rich dark chocolate mousse served with minted avocado

Eton Mess (V)

Mixed berry eton mess with Chantilly cream and baked meringue

Crème Brûlée (V)

Chefs merlyn flavoured custard topped with burnt sugar crisp

£12.95 1 course / £16.95 2 courses / £19.95 3 courses

Childrens Roasts

£6.95 1 course / £9.95 2 courses

Also see our Children's Menu for a range of alternative healthy meal choices

Food intolerances

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