

the **Nag's Head**

Vegan & Vegetarian Evening

Tuesday Nov 12th @ £15 Per Head – Booking Essential From 6-8pm

Vegan Options

To Start

Beetroot Stack

Fermented beetroot, blackberries
and hazel nuts

For Main

Tofu Salad

Marinated quinoa, peanuts, chilli
and mango salad

To Follow

Banoffee Syllabub

Layered caramel and coconut cream with
maple syrup and banana

Vegetarian Options

To Start

Peach Tart

Creamy Perl Wen and peach tart with honey
dressing and peppery rocket

For Main

Wild mushrooms linguine

Sautéed wild mushrooms with confit egg yolk,
parmesan, truffles and polenta croutons

To Follow

Poached Pear

Champagne poached pear with whipped
almond cream and sweet champagne deglaze

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