

the Nag's Head

Vegan & Vegetarian Evening

Tuesday 25th Feb @ £15 Per Head – Booking Essential From 6-8pm

Vegan Options

To Start

Baba ghanoush

Tempura battered artichoke hearts with baba ghanoush & roasted red pepper and pear sauce

For Main

Calabrese Gnocchi

Early spring broccoli in a 'cheesy' cashew and cauliflower sauce with vitelotte potato gnocchi

To Follow

Banana Split

Fried bananas topped with coconut ice cream and banana sorbet, vegan whipped cream, toffee sauce and dark chocolate shards

Vegetarian Options

To Start

Welsh Quiche

Traditional quiche with sautéed leeks, a hint of turmeric and *Tintern* cheese

For Main

Halloumi Skewers

Mediterranean vegetable and halloumi skewers with flat breads, tzatziki, tomato salsa and Greek salad

To Follow

Profiteroles

A variety of choux pastries filled with creamy fillings and warm sauces

Tintern is a creamy blend of Welsh mature cheese with onion, chives and shallots produced in mid Wales

At the Nags Head we are passionate about food, our loyal 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 ideas, you would like our kitchen to try at some point please leave comments below and our team would be happy to discuss.