

the **Nag's Head** *Sunday Lunch*

Starters

Mezze - pitta bread, falafels, hummus, olives, pickles and dipping oil (so,g,s,su) (VG) **£6**

Prawn & Crayfish Salad - served with apple, cucumber & lime mayo and "Bloody Mary" ketchup (cr,e,so,c,f) (GF) **£7**

Crispy Salt & Pepper Calamari - served with salad leaves and a chipotle mayonnaise dip (g,e,mo,so) **£7**

Home Smoked Duck Breast - with a mango & chilli salsa and pomegranate dressing (so) (GF) **£7**

Pork, Apple & Rosemary Terrine - with apple chutney, black garlic and crostini (g,e,so,su) **£6**

Caprese Salad - a tomato, mozzarella and rocket salad served with basil pesto (m,so) (GF) **£6**

Mains

Roast Beef or Roast Turkey Breast - with roast potatoes, mash potato, parsnips, red cabbage, stuffing, Yorkshire pudding and gravy, served with blanched seasonal vegetables (so,g,e,m) **£15**

Parsnip and Wild Mushroom Nut Roast - with roast potatoes, mash potato, parsnips, red cabbage, stuffing and gravy, served with blanched seasonal vegetables (g,n,so,p) (VG) **£15**

Pan Fried Sea Bass Fillets - served with sautéed potatoes and chorizo, charred baby gem lettuce and a red pepper sauce (f,so) (GF) **£17**

Beer Battered Cod & Chips - served with crushed peas and homemade tartar sauce (g,e,f,so,su) **£14**

8oz Gourmet Beef Steak Burger - served in a toasted bun with smoked bacon, Welsh cheddar, tomato salsa, and salad leaves, with a choice of sweet potato fries or chips (m,e,mu,so,su, g) **£15**

Vegan Beetroot & Red Pepper Bean Burger - served in a toasted bun with smoked vegan cheese, tomato salsa, fresh tomato, baby gem lettuce with a choice of sweet potato fries or chips (g,so,su) (V) (VG) **£14**

Side Dishes £3

Garlic Bread (g,m)
Cheesy Garlic Bread (g,m)
Chips (so) (GF) (V) (VG)
Sweet Potato Fries (so) (GF) (V) (VG)
Onion Rings (g,so,su) (V) (VG)
Side Salad (so,su) (GF) (V) (VG)

Desserts

Eton Mess – homemade meringue with summer berry compote, Chantilly cream, fresh berries, and raspberry & mango coulis (e,m) (V) (GF) £7

Dark Chocolate & Avocado Mousse - with raspberry compote and honeycomb (VG) (GF) £6

Milk Chocolate Pudding - sticky hot chocolate pudding served with honeycomb, chocolate shards and white chocolate ice cream (g,e,m) (V) £7

Deep Filled Vanilla Cheesecake - served with fresh strawberries and strawberry coulis (g,m) (V) £7

Cookie Dough Sundae - cookie dough and ice cream served with chocolate and strawberry sauce (g,e,m) (V) £6

Nags Cheese Board - selection of three local “award winning” Welsh cheeses served with quince, grapes, chutney and crackers (g,m,su) £10 - please ask our team for our current selection

Children’s Menu

Mains

Mini Roast - children’s sized roast dinner – beef or turkey or “half & half”! (so,g,e,m) £7

Breaded Chicken Fillet Goujons - (g,e,so) or baked (so) (GF) with chips and beans (so) £6

Pork Sausages - (g,so) or veggie sausages (c,g,e,m,so) with chips and beans £6

Mini Fish & Chips - battered fish with chips and crushed peas (g,f,so) £6

Mini Cheese Burger - steak beef burger with Welsh cheddar and chips (g,e,m,mu,so) £6

Tagliatelle Pasta - creamy tomato sauce, grated cheese and garlic bread (g,e,m) (V) £5

Desserts

Cookie Dough Sundae - children’s sized cookie dough and ice cream served with chocolate and strawberry sauce (g,e,m) (V) £4

Milk Chocolate Pudding - children’s sized sticky hot chocolate pudding served with white chocolate ice-cream (g,e,m) (V) £4

Fresh Fruit - selection of fresh berries and fruit (VG) (GF) £3

Scoops of Ice-cream - (g,e,m,n,so) £2 each - please ask our team for our current selection

Some of our dishes can be substituted for gluten free or vegan options upon request

(V = Vegetarian, VG = Vegan, GF = Gluten Free)

Please speak to a member of staff if you have a food allergy or intolerance

(c = celery, g = cereals, cr = crustaceans, e = eggs, f = fish, g = gluten, l = lupin, m = milk, mo = molluscs, mu = mustard, n = nuts, p = peanuts, s = sesame seeds, so = soya, su = sulphur dioxide)