



the Nag's Head

CINIO DYDD SUL / SUNDAY LUNCH

I Ddechrau / To Start

Vegetable Cawl with local Caws Cenarth cheese and crusty bread (g,m) (V) (VG on req.)

Local Mangalitza Pork, Prune and Chestnut Terrine with plum chutney and sea salt crostini (g,n,su)

Smoked Salmon, Prawn and Red Pepper Tian with avocado purée and crispy lettuce (f,cr,e,m) (GF)

Wild Mushroom and Perl Las Cheese Tart with mixed leaves and beetroot puree (m,e,g) (V)

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Pryf Gwrs / Main Course

Roast Pembrokeshire Turkey (m,g,e,n)

Roast Topside of Welsh Beef (m,g,e,n)

Parsnip & Wild Mushroom Nut Roast (VG)

Roast options above served with the following :- roasted potatoes, mashed potato, maple glazed parsnips, stuffing, homemade Yorkshire pudding and gravy with blanched seasonal vegetables

Herb Crusted Cod Fillet with crushed potatoes, tender stem broccoli and lemon cream wine sauce (f,m,su,g)

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Pwdin / Dessert

Classic Christmas Pudding with homemade brandy sauce (g,e) (V)

Chocolate, Orange and Cinnamon Brownie with raspberry purée and vanilla ice cream (m,e,g) (V) (VG req.)

Mulled Winter Berry Cheesecake with Chantilly cream (g,m)

Welsh Merlyn Liqueur Crème Brûlée with homemade shortbread (e,g,m) (V)

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(V = Vegetarian, VG = Vegan, GF = Already Gluten Free – others in green upon request)

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)

£15 one course, £20 two courses and £25 for three courses (children's roast half size & price)



eat • drink • sleep

