

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

Starters

Mezze - sweet potato falafel, hummus, olives, pickles, tomato focaccia & dipping oil (g,s,so,su) (VG) (GFO) £7

Pulled BBQ Beef Nachos – with guacamole, salsa & crème fraiche, topped with mozzarella (m,so) (GF) £7

Crispy Salt & Pepper Calamari Fritti - with salad leaves & a chipotle mayonnaise dip (e,g,mo,so) (GFO). £7

Nags Prawn Cocktail - served in a Thai style mayonnaise with cherry tomatoes, avocado and cos lettuce (cr,e) (GF) £8

Chorizo Crostini - grilled chorizo in a rich tomato, olive & borlotti bean sauce on toasted sour dough (g,m,so) £7

Greek Feta, Olive, Red Pepper & Watermelon Salad – served with a herb dressing (m,so) (V) (GF) £6

Mains

Welsh Roast Beef or Roast Turkey or “half & half”- with roast potatoes, mash potato, parsnips, red cabbage, stuffing, Yorkshire pudding and gravy, served with blanched seasonal vegetables (so,g,e,m) (GFO) £16

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) (GFO) £16

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

Beer Battered Cod & Chips - with mushy peas and homemade tartar sauce (e,f,g,so,su) (GFO) £15

8oz Gourmet Welsh Beef Steak Burger - served in a toasted bun with smoked bacon, Welsh cheddar, tomato, baby gem lettuce, smoky red pepper relish and chips (e,g,m,mu,so,su) £15

Vegetarian Tart - wild mushroom, spinach, artichoke and wild garlic pastry tart, served with chips and a dressed salad (g,so,su) (VG) £13

Side Dishes @ £3.50

Garlic Bread (g,m)

Cheesy Garlic Bread (g,m)

Chips (so) (GF) (VG)

Onion Rings (g,so,su) (V)

Side Salad (so,su) (VG) (GF)

Desserts

Hot Chocolate Pudding – with salted caramel ice cream (e,m) (V) (GF) £7

Chocolate Brownie Sundae – chocolate brownie pieces, cookie dough ice cream with chocolate & raspberry sauces and Chantilly cream (e,g,m,so) £7

Prosecco, Raspberry & Elderflower Posset - with crushed meringue and blueberry compote (su) (VG) (GF) £7

Deep Filled Lemon Cheesecake – topped with a strawberry and passion fruit compote (g,m) £7

Key Lime & Stem Ginger Tart - served with raspberry ripple ice cream and fresh berries (e,g,m) £7

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

Children's Menu

Mains

Mini Roast - children's sized roast lunch – beef or turkey or “half & half”! (so,g,e,m) £8

Breaded Chicken Fillet Goujons - (e,g,so) or baked (so) (GF) with chips and beans (so) £7

Mini Welsh Cheese Burger - steak beef burger with Welsh cheddar and chips (e,g,m,mu,so) £7

Penne Pasta - creamy tomato sauce, with grated cheese and garlic bread (g,m) (V) (GFO) £6

Desserts

Mini Chocolate Brownie Sundae – chocolate brownie pieces, cookie dough ice cream with chocolate & raspberry sauces and Chantilly cream (e,g,m,so) £5

American Style Pancakes – with vanilla ice cream, fresh strawberries and chocolate sauce (e,g,m) £5

Scoops of Ice-cream - (e,g,m,n,so) £2.50 each - please ask our team for our current selection

(V = Vegetarian, VG = Vegan, GF = Gluten Free, GFO Gluten Free On Request)

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

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