

eat • drink • sleep

the

Nag's Head

Starters

Sharing Golden Cenorath Cheese - baked cheese with wild garlic pesto, marinated mixed olives, Wendy Brandon's sweet tomato chutney, and homemade toasted focaccia bread (V) (GFO) £10

Welsh Pulled Beef Nachos - topped with melted mozzarella and Barti Rum BBQ sauce - served with guacamole, salsa and sour cream dips (GF) £8

Crispy Calamari Fritti - served with salad garnish and a Thai style mayonnaise dip (GFO) £7

Welsh Mangalitzza Pork Bonbons - in a pancetta crumb with spiced apple compote and pea shoots £7

Creamy Potted Garlic Mushrooms - with truffle gratin and homemade toasted focaccia bread (VG) £6

Mains

8oz Welsh Sirloin Steak - with beef tomato, field mushroom, chips and salad garnish (GF) £24
(Add Peppercorn Sauce, Per Las (blue cheese) Sauce or Garlic Butter) (GF) £2

8oz Gourmet Welsh Beef Steak Burger - in a toasted brioche bun with smoked bacon, cheddar cheese, tomato, baby gem lettuce and Wendy Brandon's caramelised onion chutney - served with chips and salad garnish £15

Pan Roasted Chicken Supreme - served with wild mushroom & pea risotto, balsamic cherry tomatoes and a parmesan crisp (GF) £16

Pan Fried Sea Bass Fillets - served with crushed baby potatoes, tenderstem broccoli and a Welsh cockle & laverbread chowder (GF) £17

Beer Battered Cod & Chips - with minted mushy peas and homemade tartar sauce (GFO) £15

Mexican Bean Burger - in a toasted pretzel bun with melted smoked Applewood cheese, tomato, guacamole and baby gem lettuce served with chips and a salad garnish (VG) £14

Moroccan Butternut Squash & Chickpea Curry - with basmati rice, naan bread and Wendy Brandon's mango chutney (VG) (GFO) £13

Side Dishes - £3

Garlic Bread

Cheesy Garlic Bread

Chips (GF) (VG)

Onion Rings (V)

Desserts

Hot Chocolate Pudding - with salted caramel ice cream (V) (GF) £7

Bluestones Coffee Tiramisu - £7

Penderyn Whisky Sticky Ginger Pudding - served with vanilla ice cream and salted caramel sauce £7

Apple & Blackberry Crumble - served with warm crème anglaise or vanilla ice cream (VGO) £6

Spiced Winter Berry Cheesecake - with maple pecan granola £7

Nags Cheese Board - three local Caws Cenarth cheeses served with grapes, Wendy Brandon's apple chutney and Hedynaur crackers (V) (GFO) £10 - *please ask our team for our current selection*

Children's Menu

Mains

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

Pork Sausages - or veggie sausages with chips and beans £7

Mini Fish & Chips - battered cod with chips and minted mushy peas or beans £7

Mini Welsh Cheese Burger - steak beef burger with Welsh cheddar and chips £7

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

Desserts

Mini Hot Chocolate Pudding – with salted caramel ice cream (V) (GF) £5

American Style Pancakes - with vanilla ice cream, strawberries and chocolate sauce £5

Scoops of Ice-cream - £2 each - *please ask our team for our current selection*

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

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

Our Local Suppliers

*Meat – Ken Davies Butchers (Crymych)
Mangalitzka Pork - (Penlan Heritage Meats (Cenarth)
Venison & Game – Tim Russell @ Country Meats (Narberth)
Fish & Seafood – Welsh Seafoods (Milford Haven)
Fruit & Veg – Total Produce (Fishguard)
Micro Herbs – Green Up Farm (Bwlchygroes)
Coffee – Bluestones Coffee (Cenarth)
Chutney – Wendy Brandon Handmade Preserves (Boncath)
Salad Leaves & Apple Juice – Clynfyw Carehome (Abercych)
Dairy – “Gerwyn Y Llaeth” (Cardigan) & Daioni Organic (Abercych)
Cheese – Caws Cenarth (Lancych) & Thins Crackers from Hedynaur (Lancych)*