

eat • drink • sleep
the
Nag's Head

Vegan Menu

Nibbles & Sides (try any 3 for £9)

Spanish Cauliflower Fritters - chilli mayo (g,so,su) - £3

Marinated Olives (so) (GF) - £3

Chipotle Hummus - sourdough flat bread (g,n,s,so) (GFO) - £4

Cheesy Garlic Bread (g,so) - £4

Chips/Cheesy Chips – vegan cheese, garlic, rosemary (so) (GF) - £3/£4

Garlic Bread (g,so) - £3

Small Plate Starters

Mezze

Olives, sweet potato falafels, hummus, balsamic dipping oil, sourdough (g,s,so,su) (GFO) - £7

BBQ Pulled Oumph Nachos

Mozzarella, BBQ sauce, guacamole, coriander (so,su) (GF) - £8

Smokey Jackfruit & Vegetable Bao Buns

Pickled slaw, Korean BBQ sauce, micro herbs (c,g,s,so,su) - £9

Mains

Red Thai Sweet Potato Curry

Jasmine rice, naan bread (g,so) (+ chips £3) (GFO) - £15

Homemade Beetroot Gnocchi

Roasted sweet potato, spinach, red onion, red pepper pesto, vegetable crisps (g,so,su) - £14

Crispy Katsu Flavoured Quorn Burger

Curried slaw, Katsu mayonnaise, lettuce, sourdough bun, chips (g,so,su) - £16

Desserts

Chocolate Brownie

Chocolate sauce, vanilla ice cream (so) (GF) - £7

Raspberry Ice Cream Sundae

Raspberry ice cream, whipped cream, raspberry compote (so) (GF) - £8

Apple & Rhubarb Crumble

With vegan cream or ice cream (g) - £7

GF = Gluten Free, GFO = Gluten Free On Request

If you have a food allergy or intolerance, please advise a member of staff.

(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)