eat • drink • sleep

the Nag's Head

Dinner Menu

Nibbles *(try any 3 for £10)*

Marinated Mixed Olives £4

Mac & Cheese Bites - chilli cheese dip **£4**

Crispy Halloumi Bites - chipotle ketchup **£4**

Crispy Red Shrimps - mango, lime & coriander dip **£4**

Spanish Broccoli & Cauliflower Fritters - garlic mayo **£4**

Chicken, Chorizo, Mozzarella & Sweetcorn Croquettes - Mexican mole sauce **£4**

Small Plate Starters

Duck & Orange Pâté - pear & date chutney, toasted focaccia **£7**

Thai Fishcakes - azuki bean salad, mango, lime and coriander dip, micro greens **£7**

BBQ Beef Nachos - nacho cheese sauce, tomato salsa, garlic mayo, micro coriander **£8**

Shredded Jerk Chicken Flat Breads - smashed avocado, pineapple relish, pickled red onion, jerk mayo **£8**

Mains

Chargrilled 10oz Welsh Ribeye Steak - onion rings, garlic mushrooms, chips and peppercorn sauce **£30**
(add Surf Option - Crispy Red Shrimps £3)

Welsh Lamb Rump - rosti potato, carrot & rosemary puree, tenderstem broccoli, redcurrant & mint jus **£24**

Welsh Beef Steak Burger - smoked bacon, Welsh cheddar, baby gem lettuce, tomato & gherkin relish, BBQ sauce, toasted bun, chips **£18**

Roasted Chicken Supreme - sauté potatoes, hispi green cabbage, smoked bacon and mushroom fricassee **£18**

Honey Roasted Pork Belly - dauphinoise potatoes, tenderstem broccoli, parsnip & apple purée, calvados & sage sauce, crackling **£19**

Beer Battered Cod Fillet - chips, minted mushy peas, homemade tartar sauce **£18**

Stuffed Fillet Of Seabass - with red pepper mousse, crushed potato cake, asparagus, white wine & caper cream sauce **£18**

Crispy Katsu Chicken Breast Curry - katsu curry sauce, jasmine rice **(add chips £2) £17**

Welsh Beef & Ale Pie - mashed potato, tenderstem broccoli, ox-tail gravy **(add chips £2) £18**

Chicken, Smoked Bacon & Spinach Tagliatelle - white wine and garlic cream sauce, fresh parmesan **£17**

Sides

Chips £4 - Cheesy Chips £5

Garlic Bread £4 - Cheesy Garlic Bread £5

Beer Battered Onion Rings £4 - Peppercorn Sauce £3

Desserts

Homemade Biscoff Cheesecake - with biscoff sauce **£8**

Homemade Black Forest Gateau - with cherry purée, fresh cream **£8**

Homemade Spiced Apple Crumble - with honeycomb, vanilla ice cream or custard **£8**

Homemade Limoncello Profiteroles - white chocolate sauce, crushed meringue, freeze-dried raspberries **£8**

Selection Of Local "Caws Cenarth" Cheeseboard - crackers, chutney **£9 (add glass of port £3)**

Children's Menu

Mains - all @ £9

Pork Sausages - with chips & peas or beans

Chicken Goujons - with chips & peas or beans

Mini Battered Fish - with chips & peas or beans

Mini Welsh Beef Cheeseburger - with chips & peas or beans

Pasta Bolognese - topped with cheese served with garlic bread

Desserts

Mini Apple Crumble - with honeycomb, vanilla ice cream or custard **£6**

American Pancakes - with chocolate ice cream, whipped cream, chocolate sauce **£6**

Scoop of Ice Cream - vanilla, chocolate or strawberry **(see ice cream board) £2.50**

If you have a food allergy or intolerance, please ask a member of staff for the food allergens menu

We take food allergies and intolerances very seriously. Our dishes are prepared in a kitchen where 14 major allergens are handled. We cannot guarantee the total absence of allergens in any of our dishes.

Separate Vegetarian & Vegan Menu Available