

The Nag's Head



MENU

To the best of our knowledge our food does not contain genetically modified ingredients but MAY contain nuts or traces of nuts.

If you have any special dietary requirements please ring us beforehand and our chefs will offer an alternative dish.

(V) = Vegetarian options

STARTERS

MEAT & FISH FREE

Soup of the Day £4.50 (V)

Garlic Bread £3.00 (with Cheese £3.50) (V)

Bread, Olives, Oil & Aged Balsamic £4.50 (V)

Tomato, Red Onion & Wensleydale Cheese Turnover,
Mustard Velouté & Watercress
£5.95 Starter/£10.95 Main

Spinach & Nutmeg Potato Gnocchi, Goat Cheese & Toasted Hazelnuts
£5.95 Starter/£11.95 Main

Mushroom & Roasted Garlic Risotto, Truffle Butter & Parmesan
£5.95 Starter/£10.95 Main

Pear & Stilton Cheese Salad, Sea Salt, Roasted Walnuts,
Chicory Leaf & Cream Cheese Dressing
£5.95 Starter/£10.95 Main

Whole Baked Camembert studded with Garlic & Thyme,
Crispy Breads & Apple Chutney (Good for 2 to share) £10.95

FISH

Deep Fried Crispy Whitebait, Tomato & Smoked Paprika Ketchup £6.25

Tempura Battered Tiger Prawns, Confit Pork Belly, Soya Dressing,
Mango & Chilli Relish £7.25

East Coast Mackerel, Tomato Tartare,
Black Olive Caramel Toasted Sour Dough Bread & Watercress £6.50

Seafood Pancake glazed with Parmesan Cheese
£7.50 Starter/ £13.95 Main

MEAT

Pan Seared Wood Pigeon Breast, Cured Ham Salad,
Goat Cheese Fritters, Mustard Seed Dressing £6.25

Chargrilled Sirloin Beef Salad, Chicory Leaf, Radish,
Stilton Cheese & Creamed Dressing £6.25

MAIN COURSES

Pan Fried Fillet of Sea Bream, Clam Risotto, Black Trompette Mushrooms,
Crispy Chicken Wings, Red Wine Sauce £15.95

Trio of East Coast Natural Smoked Haddock with Wilted Lettuce
(Grilled with Shrimp Butter, Beer Battered & Gratinated Pie) £15.95

Best Grade Deep Fried Scampi, Tartare Sauce, Thick Cut Dripping Chips,
Salad OR Garden Peas £14.95

Large Deep Fried North Sea Haddock, Thick Dripping Chips, Mushy Peas £10.95

Roast Duck Breast, Five Spice & Soya,
Wild Rice Pilau, Spring Cabbage & Chilli £15.95

Rack of Yorkshire Lamb (Pink), Lambs Kidney Turbigo,
Spiced Cauliflower Rosti, Curly Kale £16.95

Pan Fried Wild Duncombe Park Estate Venison Liver,
Streaky Bacon, Dauphinoise Potatoes, Braised Cabbage & Brandy Sauce £13.95

Steak, Mushroom & Guinness Suet Pudding, Root Vegetable & Potato Gratin
£13.95

Pan Fried Fillet of Free Range Pork, Black Pudding Roulade, Slow Roasted Pressed
Belly Pork, Crackling & Cider Reduction £14.50

Edward Wilkinson's Free Range Herb Fed Chicken Breast glazed with Honey &
Mustard, Ham & Mushroom Blanquette, Creamed Leeks & Peas £13.95

Breast of Chicken Madras (fairly hot) Rice & Chutney £10.95

Traditional Pork Farmhouse Sausages,
Mashed Potato, Garden Peas, Onion Gravy £9.50

Home-made Beefburger, Cheddar Cheese in a Sesame Bun, Skinny Fries, Onion
Rings & Salad £9.95

Locally Produced Beef

Fillet served with Grilled Tomato & Field Mushroom £24.95

Sirloin served with Grilled Tomato & Field Mushroom £19.95

All Main Courses are Served with Salad, Vegetables, Chips or Potatoes

EXTRAS – Onion Rings £1.95, Pepper or Béarnaise Sauce £1.95, Mixed Salad,
Chips or Vegetables £2.50

PUDDINGS/SAVOURIES £5.95

A Taste of Citrus Fruits

(Lime Pannacotta, Citrus Polenta Cake, Grapefruit Sorbet, Orange & Grapefruit Terrine)

Vanilla Rice Pudding, Sugar Crust & Poached Apricots

Prune Cheesecake, Black Licorice Caramel, Candy Walnuts &
Star Anise Ice Cream

Valrhona Chocolate Mousse, Chocolate Crumble, Blackcurrant
Marshmallows & Cherry Ice Cream

Garden Apple & Oatmeal Crumble, Crisp Apple Wontons,
Thick Vanilla Custard

Mature Cheddar Rarebit with Pickled Walnuts

HOME-MADE ICE CREAM - £3.95, £2.95, £1.95

Choose 1, 2 or 3 scoops of all one flavour or a mixture

** Vanilla * Chocolate * Strawberry **

** Lemon Curd * Mint Choc Chip **

** Morello Cherry * Roasted Almond **

SORBET £3.95 (3 scoops)

** Blueberry or Yoghurt **

CHEESE with Biscuits, Celery & Grapes

3 for £7.50 or 5 for £10.00

** Olde Yorke * Ribblesdale Goats Cheese * Swaledale Blue **

** Fountains Gold * Camembert Le Rustique **

** Wensleydale * Mrs. Bell's Blue **

PUDDING WINE BY THE GLASS 100ml

Domaine du Noble 2005, Loupiac £4.95

Nuy Wyn van Dorsprong Muscadel £4.50

PORT BY THE GLASS 50 ml

Smith Woodhouse LB Vintage 2004 £2.50

Smith Woodhouse 10 year old Tawny £3.00

Grahams 20 year old Tawny £4.50