



The Nag's Head

LOUNGE BAR AND RESTAURANT MEALS AVAILABLE AS AT MARCH 2010

(V) Soup of the Day	4.25
(V) Garlic Bread (with Cheese 50p extra)	2.50
(V) English Vine Tomatoes, Buffalo Mozzarella, Fresh Torn Basil, Black Olive Dressing	5.95
(V) Goat's Cheese Ravioli with Wild Mushrooms, Tomato & Herb Sauce	4.95
(V) Fresh Potato Gnocchi, Sun Dried Tomatoes, Shaved Parmesan, Basil Oil	4.95
(V) Park Lodge Farm Flat Mushrooms, Spinach, Ricotta Cheese & a soft Fried Egg	5.50
Plate of Locally Smoked Salmon, Beetroot & Crème Fraîche Relish	8.95
Doreen's Black Pudding, Softly Poached Duck Egg, Crispy Bacon on Brioche	5.95
Nag's Head Hor's D'oeuvres Varies (ideal to share!)	9.95
Crispy Devilled Deep Fried Whitebait, Tartare Sauce & Lemon	5.95
Traditional Prawn Cocktail – Cold Water Prawns, Baby Gem, Tomato Jelly, Marie Rose Sauce	6.25
Seafood Pancake (Prawns, Smoked Haddock, Salmon) glazed with Parmesan	6.25
Tempura Battered Tiger Prawns, Stir Fried Vegetables, Spiced Tomato Sauce	7.50
Carpaccio of Salt Beef with Artichokes, Parmesan & 12 year old Balsamic	6.25
Wild Rabbit & Mushroom Terrine, Fig Compote, Madeira Jelly	5.25
Pan Fried Lamb's Kidneys with Shallots, English Mustard, Brandy & Mushrooms on Fried Bread	5.95
Fresh Shetland Isle Thai Style Mussels	6.99
Fresh Lindsfarn Oysters	Each 1.50
Olives and Fresh Bread with Oil & Balsamic	3.95
c d	
Smoked East Coast Haddock on Lightly Curried Risotto topped with a soft free range Poached Egg	14.50
Best Grade Deep Fried Scampi with Salad and Fries	13.95
Poached Fillet of North Sea Halibut with Caramelised Endive, Olive Oil Sauce	15.95
Large Deep Fried North Sea Haddock, Chips and Mushy Peas	10.95
(V) Fresh Potato Gnocchi, Sun Dried Tomatoes, Shaved Parmesan, Basil Oil	9.50
(V) Goat's Cheese Ravioli with Wild Mushrooms, Tomato & Herb Sauce	9.50
(V) Park Lodge Farm Flat Mushrooms, Spinach, Ricotta Cheese & a soft Fried Egg	9.50
Breast of Corn Fed Nidderdale Chicken, Pea & Parma Ham Risotto	13.50
Locally Shot Breasts of Wood Pigeon with Winter Greens, Smoked Bacon & Prune Sauce	14.50
Crispy Half Roast Boned Duckling, Pot Roasted Vegetables, Honeyed Apples, Duck Gravy	16.95
Locally reared Rare Breed Pork Loin with Spiced Puy Lentils, Black Pudding, Croquette Potato	14.95
Two Cuts of Yorkshire Lamb (Rack & Shoulder), Truffle Mash, Savoy Cabbage, Crisp Beetroot Salad	14.95
Leg of Jugged Hare, Wild Mushroom stuffing, Pickled Red Cabbage	11.95
A Traditional Mixed Grill of Meat comprising of everything!	20.00
Locally Produced Fillet Steak served with a Grilled Tomato & Whole Field Mushroom	19.95
Locally Produced Sirloin Steak served with a Grilled Tomato & Whole Field Mushroom	17.95
Steaks are served with Salad or Vegetables, Chips or Potatoes	
Extras - Pepper or Béarnaise Sauce, Thick Cut Chips, Onion Rings – All £1.95 extra	
Cold Roast Sirloin of Local Beef (Pink) Salad with Pickles and Fries or New Potatoes (when available)	12.95
Curried Chicken Madras, Boiled Rice, Naan Bread, Mango Chutney	9.95
Traditional Rare Breed Pork Sausage, on Mash with Onion Gravy	8.95
Home-made Beef & Lamb Burger, Cheddar Cheese Glaze in a Sesame Seed Bun, Fries, Salad & Tomato Jam	8.95
c d	
Ginger & Pistachio Bread with Yorkshire Lemon Curd Crème Brûlée & Pistachio Ice Cream	5.95
An Ingot of Dark Chocolate Ganache, Peanut Ice Cream & Cherries in Kirsch	5.95
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	5.95
Carpaccio of Pineapple, Vanilla Bean, Cinnamon Ice Cream & Nougat	5.95
Forced Rhubarb Fool & Poached Rhubarb with Praline Ice Cream	5.95
Welsh Rarebit made with Swaledale Old Peculier Cheese	5.95
Blackcurrant or Raspberry Sorbet	3.95
Real Dairy Ice Cream – Assorted flavours	3.95
Selection of Cheeses with Bread or Biscuits, Grapes, Celery, Apple	7.50
Teas & Coffees, Cream & Chocolates from £ 1.95	
Liqueur Coffee from £ 4.50	
Liqueurs from £ 1.80	
Pudding Wine from £4.50	
Port from £ 2.50	

(V) - Vegetarian dishes