



The Nag's Head

LOUNGE BAR AND RESTAURANT MEALS AVAILABLE AS AT MAY 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 Crottin, Spilman's Asparagus with Pressed Tomato Tapenade	5.95
(V) Park Lodge Farm Flat Mushrooms, Creamed Leeks, Young Shoots & Mrs. Bell's Blue Cheese	5.50
(V) Spilman's Asparagus with Hollandaise Sauce or Butter	6.25
Plate of Locally Smoked Salmon, Beetroot & Crème Fraîche Relish	8.95
Doreen's Black Pudding, Softly Poached Duck Egg, Crispy Bacon, Wild Mushrooms	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, Queen Scallops, Salmon) glazed with Parmesan	6.50
Tempura Battered Tiger Prawns, Stir Fried Vegetables, Spiced Tomato Sauce	7.50
Carpaccio of Salt Beef with Artichokes, Parmesan & 12 year old Balsamic	6.75
Chicken Liver Parfait, Grated Almonds & Brioche	5.75
Fresh Shetland Isle Thai Style Mussels	6.95
Fresh Lindisfarne Oysters	Each 1.50
Mixed Olives and Fresh Bread with Oil & Balsamic	3.95
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(V) Goat's Cheese Crottin, Spilman's Asparagus with Pressed Tomato Tapenade	9.95
(V) Park Lodge Farm Flat Mushrooms, Creamed Leeks, Young Shoots & Mrs. Bell's Blue Cheese	9.50
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
Seared Chunk of North Sea Halibut with Spilman's Asparagus, Sea Spinach, Chive Sauce	15.95
Large Deep Fried North Sea Haddock, Chips and Mushy Peas	10.95
Breast of Corn Fed Church Hill Farm Chicken, Maris Piper Mash, Wild Mushrooms, Applewood Smoked Pancetta	13.50
Locally Shot Breasts of Wood Pigeon with Savoy Cabbage, Smoked Bacon & Prune, Armagnac Sauce	14.50
Crispy Half Roast Boned Duckling, Spring Greens, Light Ginger Sauce & Watercress	16.95
Locally reared Rare Breed Pork Loin with Sticky Pig Cheek, Black Pudding, Spiced Puy Lentils	14.95
Slow Roast Shoulder of Yorkshire Lamb with Sweetbreads, Garlic & Rosemary, Truffle Potato & Pea Salad	14.95
A Traditional Mixed Grill of Meat comprising everything!	19.95
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)	13.95
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	9.95
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Ginger Bread with Yorkshire Lemon Curd Crème Brulée & Lemon Ice Cream	5.95
An Ingot of Dark Chocolate Ganache, Marinated Pineapple, Cocoa Foam, Vanilla Ice Cream & Roasted Nuts	5.95
Sticky Toffee Pudding, Butterscotch Sauce, Coffee Ice Cream	5.95
Stored Berry Trifle with Date Sponge, Sherry Jelly & Sweet Cream	5.95
Forced Yorkshire Rhubarb Fool & Poached Rhubarb with Nougat	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 £ 4.75	
Liqueurs from £ 1.80	
Pudding Wine from £4.50 per 100 ml glass	
Port from £ 2.50 per 50ml glass	

(V) - Vegetarian dishes