

The Nags

BAR & KITCHEN

THE NAGS BAR AND KITCHEN SAMPLE SHARING BOARDS



STARTERS

Fish

Our own hot smoked salmon, Crispy white bait, Smoked mackerel pate, Gravadlax and fish cakes. With bake house breads, dill mayo, lemon and crispy samphire slaw

Meat

House pate, smoked duck, beef carpaccio, pulled pork and Chicken pop corn with bake house breads, bacon jam, beetroot slaw and gerkins

Vegetable

Courgette fritters with honey and black sesame seeds, stuffed peppers, onion bhajis, whole grilled artichokes and mushroom arancini with bake house breads, pickled vegetables and roasted tomato chutney

Farmhouse

Pork rilette, scotch egg, smoked ham hock, dorset duck confit and costal cheddar with bake house breads, pickled onions, piccalilli and mustard

Anti pasti

Prosciutto Crudo, Chorizo, Salami Milano, coppa, olives and polenta chips with bake house breads, oil and balsamic and burata

MAIN COURSE

Lamb leg with parsley crust, hasselback potatoes, red wine sauce and rocket and parmesan salad

Whole roasted turbot with capers and brown shrimps, kale and samphire with roasted new potatoes

Roasted Sirloin, bearnaise sauce, hand cut chips, water cress and pomegranate salad

Roasted vegetable wellington, honey chantenay carrots, grilled tender stem broccilli and vegetable gravy. (vegan friendly)