

# Welcome To The Nags Head Inn Evening Menu

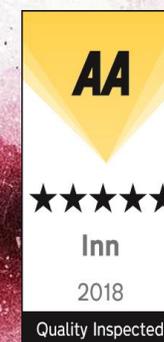
Monday to Saturday 6pm to 9pm

Sunday 5pm to 8pm

*All of our food is sourced as locally as possible and is created by us, on our premises.*

*Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here.*

*We understand the dangers to those with severe allergies. Please ask to speak to a member of our team who will be able to help you make an alternative.*





## Welcome to The Nags Head Inn, Garthmyl

Homemade, by us & on our premises.

Here at the Nags Head Inn, Garthmyl, our produce is delivered freshly in 6 days a week from excellent local suppliers.

By sourcing the best in local produce, by creating all of our dishes on the premises and even growing our own herbs here in the sun trap patio we have been awarded an AA Rosette for our restaurant and other 5 star / gold star awards.

*Some of our food suppliers include,*  
 Talerddig Bakery Llanbrynmair  
 Harlech's Food Service  
 Willis Fresh Fish  
 Newtown's Hilltop Honey  
 Llandinam's Neaudd Fach Baconry  
 Clun Farm's Fresh Eggs  
 Rowlands Fresh Fruit & Vegetables

*Coming up in 2019*

Valentine's Day 14<sup>th</sup> February.   
 Our a la carte menu, featuring romantic specials

Gin Night 22<sup>nd</sup> of February   
 Our famous night of many gins, tapas in a fun yet sophisticated atmosphere

St. David's Day the 1<sup>st</sup> of March   
 We are working with Mid Wales Tourism again in creating some of the finest Welsh treats for you all!

Mothering Sunday, 31<sup>st</sup> March   
 A mixed menu of traditional Sunday lunch added with some extra chefs specials and complimentary chocolates for mum of course!

# Homemade desserts

*All our desserts are created on the premises, even including our selection of ice-creams and sorbets.*

<b>White chocolate panacotta &amp; cherries</b> <i>Cherry sorbet &amp; cherry gel</i>	<b>£5.50</b>
<b>Lemon drizzle pudding</b> <i>Orange puree, zested custard</i>	<b>£5.50</b>
<b>Chocolate &amp; pecan brownie</b> <i>Banana ice cream, caramel, pecan nuts</i>	<b>£5.50</b>
<b>Classic vanilla cheesecake</b> <i>Mango sorbet, passionfruit, caramelised pineapple</i>	<b>£5.50</b>
<b>Warm apple Bakewell</b> <i>Granny smith compote, honey ice-cream</i>	<b>£5.50</b>
<b>Home-made Ice-creams &amp; sorbets</b> , any three scoops. <i>Ask about our constantly changing selection</i>	<b>£4.50</b>

## Full Welsh cheeseboard,

<b>Three Welsh cheeses</b> <i>Homemade bara brith, homemade crackers, our very own red onion chutney, celery and grapes</i>	<b>£9.50</b>
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## Gluten free, Dairy free, Vegan, Vegetarian...

As many of our dishes are created fresh, we can adjust these to suit all diets and requirements before cooking,

If this is the case, please speak to a member of staff for advice before ordering.



We are also a dog friendly inn.

If you have dogs with you, we ask that you dine in our designated area, the Morning room.

We only ask that any lively dogs are kept on a short lead please.

Alternatively, you are welcome to also bring well-behaved dogs with you on to the patio area.

We do also allow dogs to stay in our hotel bedrooms with you, please enquire with a member of staff for more details regarding our 5\* accommodation.

## Starters

**Homemade soup of the day** £5.50

*Locally baked Talerddig bakery bread & salted butter*

**Roasted field mushrooms(v)** £5.50

*Goats cheese, ratatouille of vegetables, dressed leaves, balsamic glaze*

**Grilled fillet of smoked mackerel** £7.45

*Beetroot risotto, horseradish cream, watercress, pickled rhubarb*

**Game rillettes with rabbit, venison and pigeon** £7.50

*Spiced pear chutney, dressed leaves, toasted brioche*

**Deep fried arancini** £6.45

*With mature cheddar, roasted tomato and garlic sauce, rocket, parmesan*

**Baked camembert to share (v)** £11.50

*Garlic & rosemary, homemade onion chutney, toasted ciabatta & crudités*

**Bread & marinated olives (v)** £5.75

*Toasted ciabatta, olive oil, balsamic vinegar*

## From the grill

**21-day aged 10oz Welsh sirloin steak** £20.45

*Chunky home cut triple cooked chips, homemade peppercorn sauce or garlic butter, roasted field mushroom, grilled tomato*

**Homemade Welsh beef burger** £12.95

*Streaky bacon, melted cheddar, homemade tomato relish and coleslaw, served in a brioche bun with skinny fries*

**Cajun marinated chicken fillet burger,** £12.95

*Melted Welsh cheddar, homemade tomato relish and coleslaw, served in a brioche bun with skinny fries*

**21 day aged 10oz Welsh ribeye steak** £21.95

*Chunky home cut triple cooked chips, homemade peppercorn sauce or garlic butter, roasted field mushroom, grilled tomato*

**Cider battered halloumi burger (v)** £11.50

*Topped with caramelised red onions in a brioche bun served alongside our homemade tomato relish and coleslaw with skinny fries*

## Main Dishes

**Roasted haunch of venison** £19.95

*Dauphinoise potato, red cabbage, jus, spinach puree, braised salsify*

**Local Neuadd Fach Farm pork fillet** £16.95

*Caramelised Calvados apples, dauphinoise potato, seasonal greens, jus*

**Roasted fresh cod loin** £16.95

*Crushed parsley potatoes, mint and pea velouté, chorizo, ratatouille vegetables*

**Pan-fried pavé of beef rump** £17.95

*Served pink with horseradish mash, wild mushrooms, glazed beetroot, seasonal greens*

**Beetroot risotto (Ve)** £12.50

*Wild mushrooms, spinach puree, watercress, heritage beetroot, balsamic glaze*

**Welsh lamb rump** £17.95

*Braised red cabbage, winter greens, carrot puree, buttered mash, jus*

**Seafood platter** £18.50,

*Scottish smoked salmon, grilled mackerel with herb potatoes, freshly battered haddock goujons, tartare sauce and crushed peas, dressed salad, local fresh bakery bread & butter*

**Roasted vegetable pappardelle pasta (v)** £12.50

*Tomato and garlic sauce, goats' cheese, herb oil, baby herbs*

**Battered fresh haddock fillet** £12.50

*Cider battered, with triple cooked chips, crushed peas, tartare sauce*

**Breast of chicken** £16.95

*Wrapped in smoked bacon, buttered mash, red cabbage, seasonal greens, peppercorn sauce*

## Side orders

Cheesy ciabatta (v) £4.50

Side of seasonal vegetables (v) £3.25

Triple cooked chips (v) £3.50

Bakery bread and butter (v) £2.00

Olives and feta (v) £5.00

Garlic ciabatta (v) £3.00

Field mushrooms (v) £3.25

Skinny fries (v) £3.50

Dressed side salad (v) £3.00