

# Cocktails & liquors!

## **Pink Gin Spritz,**

*Gordons Pink, Schweppes lemonade, Tanners prosecco*

## **Espresso Martini**

*Tia Maria, vodka, espresso, shaken over ice & poured*

## **Gordons Ruby Cooler**

*London dry gin, Fever Tree ginger beer, cranberry juice, garden mint*

## **Smirnoff Collins**

*Vodka, marmalade, fresh lemon juice & fizz*

## **Cosmopolitan**

*Vodka, Cointreau, cranberry juice, fresh lime*

Our bar has over 20 varieties of Whiskeys & over 40  
Gins!

We stock Fever Tree tonics in a variety of flavours and  
many other bottled mixers.

Please ask a member of bar staff for more information



The Nags Head Inn, Garthmyl

# Evening Menu

Monday - Saturday

6.00pm - 9.00pm

*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 may be able to help you make an alternative.*



Welcome to The Nags Head Inn, Garthmyl

We are a dog friendly inn, if you have dogs with you we suggest that you dine in the designated area, the Morning room. Alternatively, you are welcome to also bring your well-behaved dogs with you in the patio area. We do allow well behaved dogs in our rooms, please enquire with a member of staff for more details regarding accommodation.

## Accommodation & Festivities!

Here at The Nags Head Inn, we have five en-suite bedrooms which are five star rated by both Visit Wales & the AA.

You can book direct through our website, [www.nagsheadgarthmyl.co.uk](http://www.nagsheadgarthmyl.co.uk)

The festive season is fast approaching! You can find our Christmas Fayre menu online, or ask a member of staff for more details. We can accommodate any size of group, big or small throughout December for our Fayre Menu, all we require is a deposit of £5 per person and a pre-order for groups over 15 guests. We look forward to greeting you!

The Nags Head Team

## Homemade desserts

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

<b>Sticky toffee pudding,</b> caramelised pear, vanilla ice-cream	<b>£5.50</b>
<b>Clementine posset,</b> winterberry compote, shortbread	<b>£5.50</b>
<b>Double chocolate cherry &amp; Kirsh brownie,</b> almonds, pistachio ice-cream	<b>£5.50</b>
<b>Baileys panacotta,</b> candied cocoa nibs, chocolate gel, mini cookies	<b>£5.50</b>
<b>Warm apple Bakewell,</b> granny smith compote, honey ice-cream	<b>£5.50</b>
<b>Full Welsh cheeseboard,</b> <i>Three Welsh cheeses, homemade bara brith, homemade crackers, our very own red onion chutney, celery and grapes</i>	<b>£9.50</b>



## 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  
Willis Fresh Fish  
Llandinam's Neaudd Fach Baconry  
Rowlands Fresh Fruit & Vegetables

Harlech's Food Service  
Newtown's Hilltop Honey  
Clun Farm's Fresh Eggs

## Starters

**Homemade soup of the day,**  
*bakery bread & salted butter* £5.50

**Crispy crab cakes,**  
*chilli & coriander, spring onion, cucumber & crab mayonnaise* £5.50

**Warm salad of heritage carrots,** 🌿  
*carrot puree, sweet potato crisps, watercress, balsamic* £5.95

**Vodka & beetroot cured salmon gravlax,**  
*horseradish cream, toasts and dressed leaves* £7.00

**Ham hock terrine**  
*Piccaililli vegetables, mustard mayonnaise, toasts* £6.95

## Main Dishes

**Breast of Gressingham duck,**  
*sweet potato fondant, parsnip puree, blackberry, kale & jus* £15.95

**Roasted root vegetable tarte tatin,** 🌿  
*pearl barley, goats cheese emulsion, beetroot puree, walnuts* £12.50

**Roast Pembrokeshire turkey,**  
*Yorkshire Pudding, chipolata, stuffing, roast potatoes & seasonal vegetables, proper gravy* £15.95

**Salmon fillet,**  
*Saffron mash, white wine, tarragon & butter sauce, fine beans, crispy seaweed* £17.95

**Risotto of wild mushrooms,** 🌿  
*roast butternut squash, crispy sage, basil pesto,* £11.50

**Braised blade of beef,**  
*horseradish mash, greens, heritage carrots, bourguignon garnish & gravy* £17.95

**Fresh haddock fillet,**  
*Cider battered, triple cooked chips, crushed peas, homemade tartare sauce* £12.50

**21 day aged 10oz Welsh sirloin steak,**  
*chunky home cut triple cooked chips, homemade peppercorn sauce, roasted field mushrooms, tomato* £20.45

**Homemade Welsh beef burger,**  
*streaky bacon, melted Welsh cheddar, homemade tomato relish and coleslaw, served in a brioche bun with skinny fries* £12.95

**Cajun marinated chicken fillet burger,**  
*melted Welsh cheddar, homemade tomato relish and coleslaw, served in a brioche bun with skinny fries* £12.95

**21 Day aged 10oz Welsh ribeye steak,**  
*chunky home cut triple cooked chips, homemade peppercorn sauce, roasted field mushrooms, tomato* £21.95

**Ragu of wild rabbit,**  
*Red wine jus, smoked bacon and tarragon, pappardelle pasta, roasted shallot, wild mushrooms* £13.95

**Cider battered halloumi burger,**  
*topped with caramelised red onions in a brioche bun served alongside our homemade tomato relish and coleslaw with skinny fries* 🌿 £11.50

## Additional Sides

*Cheesy ciabatta* 🌿 £4.50

*Garlic ciabatta* 🌿 £3.00

*Side of seasonal vegetables* 🌿 £3.25

*Dressed side salad* 🌿 £3.00

*Bakery bread and butter* £2.00

*Triple cooked chips* 🌿 £3.50

*Skinny fries* 🌿 £3.50

*Olives and feta* 🌿 £5.00

*Field mushrooms* 🌿 £3.25