

NIBBLES & SHARERS

ROSEMARY POTATO BREAD 8.5
Café de Paris butter (V)

MARINATED OLIVES 4.5
Lemon & basil dressing (V, VE)

BLUE CORN TORTILLA 8
Guacamole & Pico-de-gallo (V, VE)

STARTERS

SCALLOPS OF THE DAY 16
See your server

ORIENTAL VEGETABLE DUMPLINGS 9
Wakame, soy & ginger dressing (V, VE)

**CRISPY SALT & PEPPER
FRIED SQUID** 12
Garlic aioli, grilled lemon

HERITAGE TOMATO BRUSCHETTA 8.5
Buffalo mozzarella, toasted sourdough (V)

CHICKEN & HAM HOCK TERRINE 10
Crispy truffled egg

**WILD MUSHROOM &
TRUFFLE FRICASSEÉ** 9
Toasted sourdough (V)

SOUP OF THE DAY 8
Mini rustic loaf (V, VE)

**PANKO & GARLIC
KING PRAWNS** 13
Lime & sweet chilli dressing

THAI GREEN CURRY BITES 8
Asian slaw, sesame dressing, pickled coriander (V, VE)

MAINS

PAN-ROASTED SALMON WITH ENGLISH SPARKLING WINE HOLLANDAISE 26
Roasted garlic new potatoes, tenderstem broccoli, crispy capers, tomato concassé

WAGYU BEEF & PANCETTA CHEESEBURGER 22
Sesame seeded brioche bun, horseradish mayonnaise, beef tomato, lettuce, caramelised onion, gherkin, skin-on seasoned fries, onion rings
Add bacon +2.5 Add truffled mushroom +1.5 Add extra Wagyu patty +7

MINT & PEA RAVIOLI 17
White wine & pea velouté (V, VE)

CHICKEN & CHORIZO BURGER 19
Sesame seeded brioche bun, gem lettuce, beef tomato, onion, aioli, skin-on seasoned fries

CRISPY DUCK & WATERMELON SALAD 18
Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds

OXFORD GOLD ALE BATTERED HADDOCK 20
Classic fish & chips, crushed peas, homemade tartare sauce, lemon

PAN-SEARED TUNA NIÇOISE 27
Served pink, green beans, crispy capers, olives, new potatoes, poached egg

PAN-ROASTED BARNESLEY CHOP 28
Lamb served pink, new potatoes, peas, broad beans, pancetta, red wine jus

SLOW-BRAISED BEEF SHORT RIB 26
Smoked mashed potato, chimichurri

CAESAR SALAD 15.5
Gem lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing, soft-boiled egg
Add chicken +3.5 Add bacon +2.5

DEVONSHIRE CRAB & PRAWN LINGUINI 21
Tomatoes, Parmesan, crispy capers

WILD MUSHROOM RISOTTO 18
Black truffle, crispy sage (V, VE) Add pancetta +2

CHARGRILLED MARINATED CHICKEN SKEWERS 23
Lebanese flatbread, beetroot hummus, mixed baby leaf salad, cucumber ribbons, lemon

MARINATED PLANT-BASED SKEWERS 22
Lebanese flatbread, beetroot hummus, mixed baby leaf salad, cucumber ribbons, lemon (V, VE)

ROSEMARY & GARLIC MARINATED SPATCHCOCK WHOLE CHICKEN 37
New potato & spring onion salad, seasonal coleslaw, garlic butter, lemon zest (allow extra cooking time)

FISH & KING PRAWN PIE 23
Lobster bisque, tenderstem broccoli

CHESTNUT & WILD MUSHROOM PIE 19
Root vegetable mash, tenderstem broccoli, vegan gravy (V, VE)

CHILLI & GARLIC CONFIT DUCK LEG 26
Charred pak choi, oriental noodles

SHIITAKE MUSHROOM BURGER 18.5
Black truffle mayonnaise, baby gem, beef tomato, gherkin, red onion, toasted bun (V, VE)

PERI PERI MARINATED HALF BONELESS CHICKEN 22
Seasonal coleslaw, aioli, sweet potato fries

STEAK & ALE PIE 24
Tenderstem broccoli, garlic mash, red wine jus

STEAKS

All served with chunky chips, truffle butter, half roasted garlic

10oz DRY AGED SIRLOIN 36

10oz RIBEYE STEAK 37

8oz FILLET STEAK 39.5

Add a sauce: Peppercorn, garlic butter, Béarnaise, chimichurri +3

SIDES

**SKIN-ON SEASONED
FRIES** 5 (V, VE)
Add truffle & Parmesan +2

CHUNKY CHIPS 5 (V, VE)
Add truffle & Parmesan +2

SWEET POTATO FRIES 5 (V, VE)

BATTERED ONION RINGS 6
Blue cheese dip

**CHILLI TENDERSTEM
BROCCOLI** 6.5 (V)

MIXED HOUSE SALAD 4
Lemon & basil dressing (V, VE)

**SAUTÉED GREENS
& PANCETTA** 6.5 (VEO)

**MAPLE & MUSTARD
GLAZED CARROTS** 5.5 (V, VE)

ALLERGY & DIETARY INFORMATION

V - vegetarian, VE - vegan, VEO - vegan option available

Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change.

We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Our menus are therefore not suitable for guests with coeliac disease.

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated & fully passed on to the team.

THE
NAG'S HEAD
ON THE THAMES

DESSERTS

PEAR MOUSSE 12.5

Pear compote, macerated strawberries (V, VE)

BAKED CHOCOLATE BROWNIE 9

Vanilla ice cream, chocolate glaze (V)

STICKY TOFFEE PUDDING 9

Toffee sauce, salted caramel ice cream (V)

CHOCOLATE ORANGE TART 10

Candied orange, gold shimmers (V, VE)

PECAN PIE 9

Maple syrup, condensed milk ice cream (V)

SUMMER BERRY PUDDING 9.5

Fresh berries, clotted cream (V)

MANGO & PASSIONFRUIT BRÛLÉE 9.5

Mango & passionfruit compote (V)

BASIL PANNA COTTA 9

Strawberries, lemon syrup, strawberry pearls, shortbread crumb

JUDE'S ICE CREAMS & SORBETS

Ask for today's flavours (VEO)

2 SCOOPS 5

3 SCOOPS 6

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