

# NAG'S HEAD

## HOTEL

### SNACKS

<b>Bread</b>	8
<i>Sonoma Miche, Chicken Fat Butter</i>	
<b>Salt &amp; Pepper Chips V GF+</b>	13
<i>McDonnell's Curry Sauce</i>	
<b>Leek &amp; Cheese Croquettes V</b>	4pcs 15
<i>Lemon Mayo</i>	
<b>Roast Potato Dabs GF+</b>	3pcs 14
<i>Truffle Mayo, Avruga Caviar</i>	
<b>Lamb Korma Ribs GF</b>	25
<i>Mint Yogurt</i>	
<b>Prawn Toast</b>	4pcs 21
<i>Sweet &amp; Sour Mayo</i>	
<b>Garlic Butter Mussels GF+</b>	27
<i>Rich Garlic Butter, Sonoma Miche</i>	
<b>Freshly Shucked Oysters GF</b>	½doz 30
<i>Apple Vinaigrette</i>	
<b>Kingfish Tandoori</b>	28
<i>Smoked Yogurt, Cucumber</i>	
<b>Prawn Cocktail Toast</b>	20
<i>Iceburg, Avocado, Mary Rose</i>	
<b>Two Scotch Eggs</b>	4pcs 14
<i>Spicy Mayo</i>	
<b>Duck Liver Parfait Tart</b>	2pcs 12
<i>Blackberry Puree</i>	
<b>Ploughman's Plate</b>	35
<i>Mini Pork Pie, English Cheddar, Smoked Ham, Accompaniments</i>	

### SALADS

<b>Chicken Caesar V+</b>	28
<i>Crumbed Chicken, Romaine Lettuce, Parmesan, Croutons</i>	
<b>Nags Potato Salad V GF</b>	15
<i>Herbs, Mustard Seeds, Mayo</i>	

### DESSERTS

<b>Eton Mess</b>	14
<i>Strawberries, Cream, Meringue</i>	
<b>Melting Ginger Parkin</b>	14
<i>Caramel Milk</i>	
<b>English Cheese Board</b>	30
<i>Soft, Semi-hard, Blue, Lavosh, Accompaniments</i>	

### MAINS

<b>Nelly's Fish Pie</b>	29
<i>Topped with Mash</i>	
<b>Lancashire Cheese &amp; Onion Pie</b>	28
<b>Chicken &amp; Leek Pie</b>	28
<b>Nags Burger GF+</b>	26
<i>Double Beef, Double Cheese, Pickle, Special Sauce, Chips</i>	
<b>Fried Tandoori Chicken Burger GF+</b>	27
<i>Slaw, Spicy Mint Mayo, Chips</i>	
<b>Grilled Mushroom Burger VE GF+</b>	28
<i>Slaw, Chilli Aioli, Chips</i>	
<b>Fish &amp; Chips</b>	32
<i>Mushy Peas</i>	
<b>Pan-Fried Swordfish GF</b>	37
<i>Dill Lemon, New Potatoes</i>	
<b>Dry Aged Steak GF+</b>	48
<i>300g Sirloin, Onion Rings, Chips, Tarragon Butter</i>	
<b>Half Chicken</b>	30
<i>Slaw, Gravy</i>	

### SIDES

<b>Steamed Greens V GF</b>	12
<b>Skin-on Chips V GF</b>	12
<b>Mash Potato V GF</b>	12
<b>Baby Cos, Parmesan, Herb &amp; Smoked Almond V GF</b>	12
<b>Buttered Roast Mustard Carrot V GF</b>	12
<b>Buttered New Potatoes, Parsley V GF</b>	12

### KIDS

We have a menu designed especially for the little ones. Ask a member of staff for details.

MENU BY  
**NELLY  
ROBINSON**

V Vegetarian / VE Vegan / GF Gluten Free / GF+ Gluten Free Available / Vegan options available on request

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

# Cocktails

<b>Worksmith Grapefruit Margarita</b> <i>Espolon Tequila, lime, triple sec with grapefruit, on the rocks</i>	<b>19</b>	<b>Pimms &amp; Lemonade</b> <i>The summer classic, with fruit</i>	<b>19</b>
<b>Proper Dark 'n' Stormy Out</b> <i>Bermuda Black Rum, lime, bitters, Brookvale Union Ginger Beer</i>	<b>22</b>	<b>Aperol Spritz</b> <i>Aperol, fizz, soda, orange</i>	<b>19</b>
<b>Negroni</b> <i>Gin, bitter citrus amaro, sweet red vermouth</i>	<b>24</b>	<b>Nags G&amp;T</b> <i>Hills Distilling Co. Gin, coastal tonic, grapefruit</i>	<b>12</b>
<b>Amici Spritz</b> <i>Limoncello, fizz, soda</i>	<b>16</b>	<b>Grada Espresso Martini</b> <i>Single-farm hot-extracted coffee, fortified with Australian grain spirit &amp; sugar</i>	<b>21</b>

# Wine

## SPARKLING



<b>2023 Usher Tinkler 'La Volpe' Prosecco</b> <i>Hunter Valley, NSW</i>	<b>17</b>	<b>85</b>
<b>NV Tatachilla Brut</b> <i>Mclaren Vale, SA</i>	<b>11</b>	<b>50</b>

## WHITE



<b>2021 Three Elms Riesling</b> <i>Frankland River, WA</i>	<b>14</b>	<b>22</b>	<b>65</b>
<b>2022 Dusky Sounds Pinot Gris</b> <i>South Island, NZ</i>			<b>60</b>
<b>2024 Golden Hour <i>Organic</i> Pinot Gris</b> <i>Mudgee, NSW</i>	<b>12</b>	<b>19</b>	<b>55</b>
<b>2022 Mother Block 'Skins' White Blend</b> <i>Murray Darling, VIC</i>	<b>13</b>	<b>20</b>	<b>60</b>
<b>2023 Mud House Sauvignon Blanc</b> <i>Marlborough, NZ</i>			<b>50</b>
<b>2023 Vidal 'Reserve' Sauvignon Blanc</b> <i>Marlborough, NZ</i>	<b>13</b>	<b>21</b>	<b>60</b>
<b>2024 Acme Chardonnay</b> <i>Adelaide Hills, SA</i>	<b>14</b>	<b>24</b>	<b>70</b>

## CHILLED RED & ROSÉ



<b>2023 Mercer Rosato</b> <i>Hunter Valley, NSW</i>	<b>14</b>	<b>22</b>	<b>65</b>
<b>2023 Soul Growers 'The Debutant' Counoise / Carignan</b> <i>Barossa Valley, SA</i>	<b>15</b>	<b>24</b>	<b>70</b>

## RED



<b>2023 Airlie Bank Pinot Noir</b> <i>Yarra Valley, VIC</i>	<b>14</b>	<b>23</b>	<b>67</b>
<b>2023 Petaluma Pinot Noir</b> <i>Central Otago, NZ</i>			<b>60</b>
<b>2023 Aphelion 'Welkin' Grenache</b> <i>Adelaide Hills, SA</i>	<b>15</b>	<b>24</b>	<b>70</b>
<b>2022 Heartlands Spice Trader Cab Sauv</b> <i>Langhorne Creek, SA</i>	<b>12</b>	<b>19</b>	<b>55</b>
<b>2023 St Hallet Black Clay Shiraz</b> <i>Barossa Valley, SA</i>			<b>50</b>
<b>2023 Yelland &amp; Papps Shiraz</b> <i>Barossa Valley, SA</i>	<b>14</b>	<b>22</b>	<b>65</b>

Can't find what you want? Ask for the full Winstons Wine List  
Card payments attract 1.5% surcharge