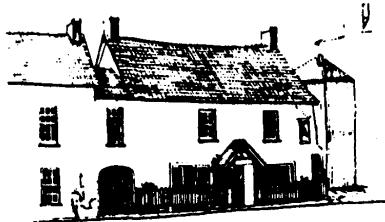


# NAGS HEAD INN



Owned and run by The Key Family for 57 years

Dish of Olives or Smoked Almonds £4 **GF**  
Garlic Bread £4.50 Garlic Bread with Cheese £5.50  
Mezze of Hummus, Olives & Flat Bread £7.80  
Homemade Leek & Welsh Cheese Soup £7.80 **GF** (ask for GF bread)  
Whitebait & Tartare Sauce £8.50  
Baked Goats Cheese, Caramelised Onion Chutney £8.50 **GF**  
Salmon & Cod Fishcakes, Sweet Chili Sauce £8.50  
Severn & Wye Smoked Salmon, Lemon & Dill Mayonnaise £9 **GF**  
(ask for GF bread)  
Vinegar Battered Pea & Potato Croquettes, Sweet Chili Sauce £8.50

**All meals are served with Skinny Fries, Thick Cut Chips,  
Rosemary Salt Sauté, Dauphinoise Potato (GF) or Mash (GF)  
& Fresh Vegetables or Salad.**

Locally Made Faggots with Mushy Peas & Onion Gravy £15  
Homemade Steak Pie £15  
Ham & Egg £14.80 **GF**  
Half Chicken in Red Wine, Mushrooms, Tomatoes & Onions £15.80 **GF**  
Homemade Rabbit Pie £15.50  
Scampi & Tartare Sauce £15  
Gloucester Old Spot Sausages & Onion Gravy £15  
Gammon Steak with Fresh Farm Egg & Pineapple £15.50 **GF**  
Vegan Chickpea & Cauliflower Curry Served with Mango Chutney, Plain Rice &  
Naan Bread £15 **GF** (ask for GF bread)  
Pancakes filled with Spinach & Ricotta & topped with Cheese £15  
Vegan Chilli Served with Plain Rice £15  
Vegetarian Glamorgan Sausages filled with Cheese & Leeks £14.80  
Poached Salmon with Homemade Lemon & Dill Mayonnaise £19.50 **GF**  
Sirloin Steak served with Grilled Tomato & Mushrooms £25.50 **GF**  
Add Peppercorn Sauce £3.50  
Half a Duck in an Orange & Cointreau Sauce £25.50 **GF**  
Whole Partridge with an Apricot & Walnut Stuffing,  
in a Port & Wine Gravy £24  
Roasted Pheasant in a Port & Wine Gravy £23 **GF**

**Please inform us if you have a food allergy that we should be aware of. Whilst care has  
been taken, some dishes may contain traces of nuts**