

SUNDAYS AT THE NOG INN

FOOD SERVED 12-3PM & 5-7.30PM

All our food is freshly cooked to order, and as such it will take time, especially during peak periods - your patience is appreciated. We would rather take our time and send out the best food we can produce, than rush it & let standards slip. However, if you are in a hurry, please speak to a member of our team who will be able to advise which dishes are quickest to produce in the kitchen. Thank you!

**FOR FOOD IN THE GARDEN -
PLEASE ORDER & PAY AT THE
BAR.**

LITE BITES & SHARERS

BAKED CAMEMBERT (V) with 9.00
crusty bread & sweet chilli jam - ADD
extra crusty bread for £1.50

HOMEMADE SOUP OF THE DAY 5.25
(V)(GF) served with warm rolls
/ Please specify if Gluten Free roll is required

NACHOS (V) with spicy 5 bean 9.00
vegetable chilli, melted cheese, pickled
jalepenos, salsa, sour cream & guacamole

COD & PRAWN THAI 5.00
FISHCAKE (GF) Blend of potato, cod
& prawn with subtle Thai spice, served
with sweet chilli dipping sauce & mixed
leaves

BREAD & OLIVES (V)(GF) with ... 5.00
dipping oil & balsamic vinegar
/ Please specify if Gluten Free roll is required

BURGERS

All of our burgers homemade (except the veggie/vegan - we just can't beat the ones we buy in!) and are topped with melted cheese, crispy smoked bacon, onion ring, salad & served in a toasted bun with our home made chips. Gluten free rolls available upon request.

CLASSIC (GF) - 14.50

SPICY BEEF BURGER (GF) 14.75

CHICKEN (GF) 14.50

CAJUN CHICKEN (GF) 14.50

BBQ CHICKEN (GF) 14.50

BANGKOK BAD BOY VEGGIE 14.50
BURGER (V)

BANGKOK BAD BOY VEGAN 14.50
BURGER (VE) Spicy oriental inspired
vegan burger with mixed vegetables,
coriander, chilli, lemon grass & lime leaf
coated in black onion and cumin seeds
with crunchy red lentil crumb. Served in
a toasted bun dressed with vegan mayo,
vegan cheese & salad.

MAIN COURSES

STEAK & CHIPS (GF) 10oz 24.00
sirloin steak seasoned with black pepper
& herbs, served with hand cut chips &
dressed watercress salad

ADD A SAUCE... blue cheese / 2.00
pepper / mushroom & madeira

BEER BATTERED FISH beer 16.00
battered haddock fillet with home made
chips, mushy peas & tartare sauce -
PLEASE BE AWARE FISH MAY CONTAIN
BONES

TWICE COOKED PORK BELLY ... 18.00
(GF) with herby mashed potato,
seasonal veg & Calvados cream sauce

BEEF CHEEK RAGU with 14.50
pappardelle, topped with grated parmesan
& served with garlic bread

COCONUT & CASHEW 14.50
CHICKEN CURRY (GF) coconut &
cashew curry with coconut rice. Served
with flat bread (Gluten Free WITHOUT
bread)

BUTTERNUT SQUASH CURRY 14.50
(VE)(GF)(DF) Butternut squash,
coconut, chickpea & kale curry served
with coconut rice. Served with flat bread
(Gluten Free & vegan WITHOUT bread)

CHICKEN, LEEK & GAMMON 14.50
PIE topped with a puff pastry lid &
served with home made chips & garden
peas

5 BEAN CHILLI 12.00
(V)(VE)(GF)(DF) Spicy 5 bean
vegetable chilli & rice

WE DO NOT ADD A SERVICE
CHARGE. TIPS ARE DISCRETIONARY
AND MOST WELCOME - 100% OF
WHAT YOU CHOOSE TO GIVE WILL
GO DIRECT TO THE FRONT OF
HOUSE & KITCHEN TEAM WORKING
THE SHIFT & BE SPLIT EQUALLY.
THANK YOU!

SIDES & EXTRAS

CHEESEY CHIPS (GF)(V) 4.50

CHIPS (GF)(VE) 4.00

TRUFFLE OIL & PARMESAN 4.50
CHIPS (V)(GF)

GARLIC BREAD (V) 3.00

CHEESY GARLIC BREAD (V) 3.50

BREAD ROLLS & BUTTER (V) 2.00

BEER BATTERED ONION RINGS .. 3.50
(V)

STEAK SAUCES (V) Mushroom & 2.00
madeira (GF) / blue cheese (GF) / pepper

A SIDE OF VEGETABLES 3.50
(GF)(VE)

DESSERTS

SERVED WITH YOUR CHOICE OF
CUSTARD, CREAM OR ICE CREAM

VANILLA & LEMON NEW YORK ... 5.25
CHEESECAKE (V)

STICKY TOFFEE PUDDING (V) ... 5.25
with salted caramel sauce

SALTED FUDGE CHOCOLATE 5.25
BROWNIE (V)

BRIOCHE BREAD & BUTTER 5.25
PUDDING (V) with caramelised
banana

GLUTEN FREE STICKY TOFFEE ... 5.25
PUDDING (V) (GF) A gluten free
take on our traditional sticky toffee
pudding

AFFOGATO (V) A scoop of vanilla .. 4.00
ice cream with amaretti biscuits & a shot
of hot espresso

BOOZY AFFOGATO A scoop of
vanilla ice cream with amaretti biscuits &
a shot of hot espresso AND then a shot of
Franglico (£7.20) / Kahlua (£7.20) or
Baileys (£7.40) on the side - delicious!

THE NEW FOREST ICE ... 1.20 / 2.40 / 3.60
CREAM COMPANY (V) - 1 SCOOP
/ 2 SCOOPS / 3 SCOOPS Vanilla,
chocolate, strawberry, mint choc chip or
salted caramel

VEGAN "ICE CREAM" 1.50 / 3.00 / 4.50
FROM THE NEW FOREST ICE
CREAM COMPANY (VE) (GF) - 1
SCOOP / 2 SCOOPS / 3 SCOOPS
Salted Caramel or Vanilla Pod - Gluten
Free, Dairy Free & Egg Free

CHILDREN'S MENU

INCLUDES A DRINK & SCOOP OF ICE CREAM 7.00
Drink - ½ pint of draught cola/lemonade, orange juice, capri sun or squash

FISH FINGERS Haddock fish finger with chips & baked beans

BEEF BURGER (GF) Home made 4oz beef burger in toasted bap, dressed with mayo & salad and served with chips.

CHICKEN FILLET BURGER (GF) pan fried chicken fillet in a toasted bap, dressed with salad, burger sauce & served with chips

MAC 'N' CHEESE (V) Homemade macaroni cheese with garlic bread

VEGETABLE BURGER (V) Veggie burger in a toasted bap, dressed with salad & burger sauce and served with chips

HOT DRINKS

OUR COFFEE IS PROVIDED BY LOCAL COMPANY, BOMO ROAST AND IS ABSOLUTELY DELICIOUS!

CAPPUCINO 3.00

FLAT WHITE 3.00

AMERICANO 2.60

LATTE 3.00

TEA Breakfast or a selection of herbal 2.00

LIQUEUR COFFEE 5.40

HOT CHOCOLATE 3.00

IMPORTANT INFORMATION

If you have specific dietary requirements or require allergen information, please speak to a member of our team who will be happy to assist you. Gluten free food is indicated as (GF) Vegetarian (V) Vegan (VE) Dairy Free (DF). All prices are inclusive of VAT. All weights are approximate uncooked. All fish may contain bones.

OUR HOUSE WINES ARE ALL
AVAILABLE BY THE GLASS OR
BOTTLE

WINE

Available sizes - 125ml / 175ml /
250ml or 750ml bottle

PINOT GRIGIO 4.00 / 5.30 / 6.40 /
19.00

CHARDONNAY 4.00 / 5.30 / 6.40 /
19.00

SAUVIGNON BLANC 4.20 / 5.70 /
7.00 / 21.00

MERLOT 4.00 / 5.30 / 6.40 / 19.00

RIOJA 4.20 / 5.70 / 7.00 / 21.00

MALBEC 4.20 / 5.70 / 7.00 / 21.00

ROSE 4.20 / 5.70 / 7.00 / 21.00

PROSECCO 3.90 (175ml) / 21.00

WINES AVAILABLE BY THE
BOTTLE ONLY

WHITE WINE

PETIT CHABLIS BERNARD 30
LAGARRIGUE, FRANCE This Petit
Chablis has an intense straw yellow color.
The nose opens with delicate aromas of
white flowers, enriched with notes of
yellow fruits. It is characterized by
pleasant fruity sensations and a delightful
freshness.

VILLA MARIA RIESLING, NEW 25
ZEALAND Grown in ancient river
valleys between vast oceans and
towering mountains, then bottled in the
crater of a volcano, this deliciously crisp
wine is mouthwatering and brimming
with lime and delicate florals.

VENTURINA GAVI DOCG 25
VENTURINA, ITALY An elegant and
delicate white wine, sourced from
vineyards with exemplary exposure. Its
fragrant and eloquent aromas reveal a
lively, complex bouquet of floral notes
and ripe fruit. The palate is dry and
gracefully balanced, with just the right
crisp acidity.

RED WINE

YALUMBA GALWAY VINTAGE 25
SHIRAZ, AUSTRALIA A rich,
generous and full-flavoured Barossa
Shiraz, Galway Vintage is a clever crowd
favourite. Pepper, blackberry, chocolate
mocha and vanilla tones, with a savoury
palate showing black plums and sweet
spice.

CHATEAUNEUF-DU-PAPE, 30
FRANCE Made from the Grenache
grape, it's rich, intense and a little spicy,
giving a mouthful of deeply satisfying
berry flavours.

SPARKLING WINE & CHAMPAGNE

SAN LEO NERELLO MASCALESE ... 24
ROSATO NV This very popular Italian
sparkling wine is enjoyed in Venice and
all over the world. Its fragrant bouquet,
fresh fruity flavour and gentle mousse
make it an ideal aperitif for parties and
everyday celebrations. It's delicious with
fresh ripe strawberries.

CHAMPAGNE VUEVE 40
DEVANLAY The delicate salmon pink
colour of this champagne is accompanied
by an elegant effervescence. With
attractive fruit flavours of wild
strawberry, cherry & apricot.

LOUVEL FONTAINE 40
CHAMPAGNE A crisp well balanced
Champagne, fruity with vanilla and citrus
aromas. It is buttery on the palate with a
long finish.