

# WELCOME TO THE NOG INN!

EXAMPLE MENU - IF YOU WISH TO KNOW EXACTLY WHAT IS BEING SERVED TODAY, PLEASE CALL US ON 01963 32998 AND WE CAN EMAIL YOU A COPY OF TODAY'S MENU. THANK YOU!

All our food is freshly cooked to order, and as such it will take time, especially during peak periods - your patience is appreciated. However, if you are in a hurry, please speak to a member of our team will be able to advise which dishes are quickest to produce in the kitchen. Thank you!

## MONDAY

ONE OF OUR TASTY HOME MADE BURGERS WITH A BOTTLE OF CORONA /PINT LEMONADE OR COLA OR 125ML OF HOUSE WINE FOR £14.50

## TUESDAY

STEAK NIGHT FOR 1 - 1 X 10OZ SIRLOIN STEAK WITH HAND CUT CHIPS, DRESSED WATERCRESS AND A LARGE GLASS OF PINOT GRIGIO OR MERLOT FOR £20

STEAK NIGHT FOR 2 - 2 X 10 OZ SIRLOIN STEAKS WITH HAND CUT CHIPS, DRESSED WATERCRESS AND A BOTTLE OF PINOT GRIGIO OR MERLOT FOR £40

## WEDNESDAY

ORDER ONE OF OUR TASTY HOME MADE CURRIES TONIGHT AND ENJOY A FREE BOTTLE OF CORONA OR PINT OF LEMONADE/COLA WITH IT!

## THURSDAY

2 FRESH BEER BATTERED HADDOCK FILLETS WITH PROPER HOME MADE CHIPS, PEAS & TARTARE SAUCE FOR £24

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 jalapenos,  
salsa, sour cream & gaucamole!

SMOKED COD, BACON & BRIE ..... 5.00  
FISHCAKE Served with dressed 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 BURGER (V) .....	14.50
BANGKOK BAD BOY VEGAN 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. ....	14.50

## MAIN COURSES

STEAK & CHIPS (GF) 10oz sirloin .....	24.00
steak seasoned with black pepper & herbs, served with hand cut chips & dressed watercress salad	
ADD A SAUCE... blue cheese / pepper / ..	2.00
mushroom & madeira	
BEER BATTERED FISH beer battered ..	16.00
haddock fillet with home made chips, mushy peas & tartare sauce - PLEASE BE AWARE FISH MAY CONTAIN BONES	
CIDER COOKED HAM, (GF) brace .....	15.00
of eggs, home made chips & dressed watercress	
TWICE COOKED PORK BELLY .....	18.00
(GF) with herby mashed potato, seasonal veg & creamy Calvados sauce	
COTTAGE PIE (GF) slow braised .....	17.00
brisket cottage pie topped with herby mash & served with seasonal veg	
BEEF CHEEK RAGU with pappardelle, .....	14.50
topped with grated parmesan & served with garlic bread	
COCONUT & CASHEW CHICKEN .....	14.50
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 PIE .....	14.50
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 CHIPS (V)(GF) .....	4.50
GARLIC BREAD (V) .....	3.00
CHEESY GARLIC BREAD (V) .....	3.50
BREAD ROLLS & BUTTER (V) .....	2.00
BEER BATTERED ONION RINGS (V) .....	3.50
STEAK SAUCES (V) Mushroom & .....	2.00
madeira (GF) / blue cheese (GF) / pepper	
A SIDE OF VEGETABLES (GF)(VE) ..	3.50

## DESSERTS

SERVED WITH YOUR CHOICE OF CUSTARD, CREAM OR ICE CREAM	
ETON MESS (V) .....	5.50
CHEESECAKE OF THE DAY (V) .....	5.25
STICKY TOFFEE PUDDING (V) .....	5.25
with salted caramel sauce	
SALTED FUDGE CHOCOLATE BROWNIE (V) .....	5.25
GLUTEN FREE STICKY TOFFEE PUDDING (V) (GF) A gluten free take on our traditional sticky toffee pudding .....	5.25
AFFOGATO (V) A scoop of vanilla ice cream with amaretti biscuits & a shot of hot espresso .....	4.00

**BOOZY AFFOGATO (V)** 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 CREAM COMPANY (V) - 1 SCOOP / 2 SCOOPS / 3 SCOOPS** Vanilla, chocolate, strawberry, mint choc chip or salted caramel

**VEGAN "ICE CREAM" 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** Drink - 1/2 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

### 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.

## 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

**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 LAGARRIGUE, FRANCE** ..... 30  
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 ZEALAND** ..... 25  
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**

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**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**

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