

# SATURDAY & SUNDAY BRUNCH

9am - 11:30am

V-Veggie, VE-Vegan, VEA-Vegan Available, GF-Gluten Free, GFA-Gluten Free Available, N-Contains Nuts

## OUR SUPPLIERS

They say breakfast is the most important meal of the day, so we asked ourselves- what makes a great breakfast? We believe it's the quality of our produce that makes ours extra special. Whether it's the bacon and sausages which come from Aubrey Allen, the award winning Bury black pudding on our Nag's Head breakfast, the freshly baked bread from Masa bakery, or the deliciously indulgent eggs that are laid in our garden every day which come from our friend Greg at Cheshire Homegrown, we think the local produce speaks for itself. The small details make a big difference too. Helen's honey is made just down the road, the milk that goes into our coffee comes from Peckforton Dairy based in Tarporley and all of our oats come from Mornflake based in Crewe. All this adds up to the perfect formula for a perfect breakfast. What a way to start your day!

## NAG'S HEAD BREAKFAST BAR £14.50

Included;

1. **Toasty Most** Help yourself to a toasting of our selection of breads and slathering with house dairy butter (yes, we make it ourselves!) & Jen's Marmajamalades.
2. **Bircher Pots** Little treats of apple-soaked Mighty Oats, seasonal fruit & yoghurt
3. **Hot Drink** any of our tea selection below or cafetière coffee
4. **House Banana Bread**
5. **Cinnamon & Pecan Roll** (N)

**PLUS** choose one of the following brunch items...

**Sausage / Bacon / Egg Sandwich** Lovingly Artisan ciabatta  
**Scrambled Eggs on Toast** Masa sourdough (V)  
**Sage & Chilli Fried Eggs** Sourdough, sage & chilli butter (V)  
**French Toast** Served with fruit & yoghurt **or** bacon & maple syrup

## FOR AN EXTRA £4.50 CHOOSE

**The Nags Head Breakfast** Fried egg, bacon, sausage, herb-roasted tomato, mushrooms, beans, black pudding, hash brown (GFA)  
**The Nags Head Veggie Breakfast** Sausage, black pudding, fried eggs, beans, hash brown, mushroom, kale, herb-roasted tomato (VEA)  
**Hash Brown Bun** Smoked ricotta, fried egg, house hot sauce (V)  
**Portobello & Chestnut Mushrooms On Toast** Smoked ricotta, fried eggs, garden herbs (V)  
**Smoked Salmon Hash brown, spinach, poached egg**  
**Mighty Staffordshire Oat Cakes** Aubrey's sausages, fried egg, Nantwich cheddar (VA)

## BREKKIE FOR KIDS, TODDLERS & TYKES

Half the price, Half the portion adult options available for little'uns  
**\*\* NEW\*\* Kiddiewinks Full English** 9.00  
**\*\* NEW\*\* French Toast** Served with fruit & yoghurt **or** bacon & maple syrup 7.00  
**Breakfast Bar Toast** DIY Toast, homemade preserves (on the breakfast table) 4.00  
**Boiled Egg & Cheesy Soldiers** 6.00  
**Homemade Beans on Toast** 6.00  
**Fresh OJ Made By You** 4.00

## ADD A DRINK

**Tea** English Breakfast / Earl Grey / Mint / Dragonwell Green / Hedgerow Fruit 3.25  
**Coffee** Latte / Cappuccino / Flat White / Cortado / Macchiato 3.75  
**Espresso / Americano** 3.25  
**Hot Chocolate** 3.75  
**Mocha** 4.50  
**Freshly Squeezed Orange Juice** 4.00  
**Bloody Mary** 7.00 **or** 2 for 12.00  
**Mimosa** 7.00 **or** 2 for 12.00

## **Our suppliers - Chapter & Verse - local, loyal and particularly good**

### **Jane Oglesby - Poole Hall Farm - Beef**

Jane runs a regenerative farm near Nantwich, 3 miles from the pub. She has a small herd of around 60 Dexters, longhorns, belted Galloways and a few mixes. Her animals are left out to pasture 365 days a year feeding solely on grass. The calves stay with their mother for nine months and the bull lives amongst them to keep everyone happy!

Janes beef is what's classed as OTM meaning the animals are reared for over thirty months. This gives the animal a much longer happier life resulting in a far better, nutrient rich, densely flavoured meat. The fat coming off these animals is a deep yellow colour which is a great sign of diet and flavour.

### **Helen Langley - Wholly cow - Beef**

Helen's farm is located on the same road as the pub in Haughton, Long Lane. Helen has a heard of Red Poll beef which she raises on her marshy-lush pastures. Like all native British cattle, Red Polls thrive on a natural, grass-led diet and do not require any additional feed supplements to mature and finish. The animals graze exclusively on pasture and live outdoors for as much of the year as the ground conditions allow.

Unlike Jane, Helens soil is quite heavy and can become water logged in the winter at which time the cattle move into purpose-built barns where they are fed the hay and silage made on the farm during the summer. They are never fed grain, cereals or concentrates.

### **Callum Edge - The Wirral - beef & pork**

Callum is an integral piece of the puzzle. Callum runs a 5<sup>th</sup> generation butchers up near the Wirral which also houses his slaughterhouse. Its tiny and he will only kill around 5 animals each week. This is the slaughterhouse that both Jane and Helen use. Callum is in charge of slaughtering our animals and hanging them for the first two weeks before they are bought over to the pub to be butchered.

### **Aubrey Allen butchers - Coventry - Beef**

Aubrey Allen is slightly further afield than our other meat suppliers but the connection here is that Matts (Tender Cow) brother, Christian is now one of our suppliers. Aubrey Allen have earned themselves the licence to supply the Royal household so if its good enough for them its good enough for our customers!

Aubrey Allen supply us with our more prime cuts of the animal once we have used up the cuts from the carcasses from Wholly Cow & Jane Oglesby. Unfortunately the nature of the beast is that we will need a lot more prime cuts than one or two carcasses can give us so in order to fill that hole we need a beef supplier that can deliver exceptional quality, consistently. This is what Aubrey Allen do very, very well. All their beef is picked to a certain grade depending on, weight, size & fat cover. By grading their carcasses like this they know exactly what each carcass will be like once its broken down. In this industry consistency is key and that is what Aubrey Allen are known for!

### **Cinderwood - Poole hall farm - Michael Fitzsimmons - Vegetables**

Based on the same farm at Poole Hall, Cinderwood is a one-acre market garden, built upon a relationship between a grower and a chef who believe in farming food for flavour. Cinderwood grow all year round using regenerative farming methods and organic principles, supplying and delivering vegetables, herbs, salad leaves and fruit to the North-West. The farm was born from an idea that good food should be flavourful and nutritious, easily accessible and grown responsibly. Cinderwood is an operation that been established by Jo Otway, of Flawd, and Michael, working together to grow produce that makes an impact to the soil and to those who eat it.

### **Peckforton Farm Dairy - Tarporley - Milk & Cream**

Peckforton supply us with fresh milk & cream which comes straight from their pedigree herd of dairy cows. We use their amazing milk in all our coffees and the rich cream helps massively in making our desserts so deliciously indulgent. We even make our own butter using the cream, and the buttermilk by-product is used by Jen in all of her baking for the cake counter!

### **Snugburys - Ice Cream - Nantwich**

Sisters Hannah, Kitty and Cleo know all there is to know about ice cream. It's SO good, but no need to just take our word for it- it's won lots of awards! Sample a selection of some of their finest flavours with any of our desserts and cakes from the counter, or try a couple of scoops of our 'NH x Snugburys' collab flavours- 'Haughton Honey' using Helen's honey from just down the road & 'Mighty Malty Milk' using Mornflake Mighty Oats. Whatever you choose, you know it'll be delicious!