

Lunch

Apéritifs and Nibbles

Whole Giarraffa
green olives (V, VE, GF) | **3.5**

Freshly baked cheddar & red Leicester
cheese loaf, salted butter - perfect to share
(V) | **10**

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Bee's Knees cocktail - Gin, citrus,
ginger, honey, soda | **10.45**

Laurent-Perrier La Cuvée NV champagne,
from one of the top Grande Marque
houses, well defined, subtly rounded with
expressive flavours 125ml | **14**

Starters

Homemade soup of the day, warm brioche roll,
salted butter - please ask for today's special (V, GF,
VO - with sourdough toast, vegan spread) | **7**

Heritage tomatoes, buffalo mozzarella, balsamic
pearl, basil oil (VO, VE - with vegan feta) | **7.5**

Rosemary & garlic studded signature baked
Camembert to share, red onion marmalade,
warm tearing brioche | **17**

Hand cut halloumi chips, jalapeño ketchup (V) | **8**

Signature sharing board, red pepper & tomato
houmous, grilled peppers, olives, Prosciutto,
chorizo, buffalo mozzarella, grilled sourdough | **20**

Crispy salt & pepper fried squid,
garlic aioli, grilled lemon | **9.5**

Braised ham hock, honey & leek terrine,
mixed pickled vegetables, mustard mayonnaise,
sourdough toast | **7.5**

Light Lunch

Avocado & sourdough toast, poached egg,
tomato salsa with chive & olive oil
(V, GO - when served with brioche) | **10**

Salmon & herb fishcake, pea puree,
hollandaise sauce, poached egg (GF) | **11.5**

Quinoa grain bowl, aubergine, cucumber,
cherry tomato, almonds (V, VE, GF) | **10**

Waldorf salad, fresh apple, celery,
grapes, Oxford blue cheese, chicory,
cucumber pearls, candied walnut,
maple & balsamic dressing (GF) | **11**
Add chicken | **2.5**

Ciabattas

Dry-aged native breed steak & caramelised
onion, Maldon salted butter, rocket,
skin-on seasoned fries | **12**

Chapel & Swan smoked salmon, cucumber
& crème fraîche, skin-on seasoned fries | **11**

Chicken & mozzarella, rocket,
sweet pickled onion, pesto mayonnaise,
skin-on seasoned fries | **10**

Mains

Steak Frites, native breed 8oz flat iron steak,
skin-on seasoned fries, watercress,
garlic butter (GF) | **15**

Chargrilled chicken skewers, gremolata,
hummus, quinoa salad, toasted ciabatta | **15**

Garden pea & spinach risotto,
white truffle oil (GF, V, VE) | **13.5**

Oxford Gold Ale battered sustainable haddock
& traditional chips, crushed peas, homemade
tartare sauce, lemon | **16.5**

Dry aged double rib cap burger, gem lettuce,
beef tomato, Brakspear beer onions,
farmhouse bun, skin-on seasoned fries
(GO - with gluten free bun) | **15.5**
Add bacon **1**, cheese **1**, truffled mushroom **1.5**

Great British 100% Wagyu burger, gem lettuce,
beef tomato, Brakspear beer onions,
farmhouse bun, skin-on seasoned fries, baconnise
(GO - with gluten free bun) | **18**

Add bacon **1**, cheese **1**, truffled mushroom **1.5**

Vegan burger lightly spiced, mix broad beans,
peas & spinach, breadcrumb, gem lettuce, beef
tomato, red onions, chimichurri, farmhouse bun,
skin-on seasoned fries (V, VE) | **15**

King prawn & crab linguine, tomatoes, pesto,
shallots, garlic, white wine | **17**

Mount Grace Farm 35 day dry-aged 12oz
sirloin steak, traditional cut chips, truffled field
mushroom, peppercorn sauce, watercress | **29**

Sides

Traditional cut chips (V, GF) | **4**
Add truffle & parmesan **1.75**

Skin-on seasoned fries (V, GF) | **4**
Add truffle & parmesan **1.75**

Sweet potato fries, baconnise
(GF) | **5**

Brakspear beer-battered homestyle
onion rings | **4**

Tenderstem chilli broccoli (V, VE) | **5**

Rocket & parmesan salad | **4**

Halloumi chips, jalapeño ketchup | **8**

Lobster bisque macaroni cheese | **6**



Desserts

Eton mess, Chantilly cream, vanilla ice cream,
torched meringue shards, strawberries | **7.5**

Coconut cream panna cotta, passion fruit
coulis, oat crumb, mango sorbet
(V, VE) | **7**

Sticky toffee pudding, glazed bananas,
butterscotch sauce, Brakspear beer
ice cream | **8**

Signature apple crumble to share,
honeycomb top, vanilla seed ice cream,
Baileys custard | **15**

Available as a single | **8**

Belgian dark & white chocolate layered mousse
cake, honeycomb, honeycomb ice cream,
chocolate sauce | **8**

Ice cream or sorbet (GF)
Two scoops | **5**, Three scoops | **6.5**
Ask for today's flavours

Oxford Blue, Cotswold Brie & Wookey Hole
Cheddar, apples, artisan charcoal crackers,
homemade spiced nuts, warm truffle honey | **12**

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For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free.

V - vegetarian, VE - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients, GO - can be made with non-gluten containing ingredients

THE
NAG'S HEAD
ON THE THAMES

