

The Saracens Head Inn **DINNER MENU** served 6.30 – 8.30pm nightly

**S Y M O N D S     Y A T     E A S T**

### Starters

**Soup of the Day**    £6.25  
with freshly-baked bread

**Seared Octopus**    £9.95  
romesco sauce and salt cod brandad

**Ham Hock Terrine**    £7.95  
with pineapple pickle, and scotch quails egg

**Pan-seared Pigeon Breasts**    £7.50  
foraged forest foliage

**Tempura Soft Shell Crab**    £9.95  
bok choy, sweet chilli jam

**Beetroot Carpaccio ( v )**    £6.95  
pickled and diced beetroot, goats cheese en crouete

**Smoked Cerwyn Cheddar Soufflé ( v )**    £7.25  
pickled apple, and pink radish cress

### Main Courses

**Blackened Fillet of Beef**    £23.95  
croquette of Jacobs ladder, mushroom puree, wild mushrooms, and a misu dressing

**Roasted Saddle of Venison**    £18.50  
pumpkin gnocchi, beetroot fondant, and a walnut pesto

**Welsh Mutton**    £17.95  
potato cake, turnip, herb oil, and jus

**Sea Trout**    £19.50  
with mussels & brown shrimp, saffron potatoes, and a shellfish bisque

**Tandoori Cornish Cod**    £17.95  
diced curried potatoes, onion bhaji, kachumber salad, and raita

**Cheddar and Herb Gnocchi ( v )**    £13.95  
marjoram salsa verde, purple sprouting broccoli, and sage crisps