

The Saracens Head Inn **DINNER MENU** served 7.00 - 9.00pm nightly

Starter

Scorched Mackerel, buttermilk, wild herbs & fennel £7.95

Beef Carpaccio, nettle, lapsang souchong & pickled mushroom £8.50

Diver Caught Scallop, bok choy, ginger, chilli, lemongrass broth £9.50

Smoked Cerwyn Cheddar Soufflé (v) pickled apple, wild herbs & flowers £7.25

Asparagus Pannacotta (v) with Wye Valley white, green and purple asparagus £8.95

Basil and Juniper Cured Gravdlax Trio of Caviar: Osietra Baerii, Tabikko and Keta; pine ice cream, wild herbs and flowers £9.50

Main

Welsh Black Fillet of Beef potato fondant, carrot, water cress puree, bourguignon Raviolo £25.95

Creedy Carver Chicken Breast wild morrell mushrooms, rilette chicken bon-bon, Wye Valley asparagus, pea puree, Madeira jus £21.50

Pan Seared Organic Salmon from Loch Duart samphire, white asparagus, potato rosti, seaweed butter with brown shrimps £21.50

Herb & Almond Crusted Hake baby gem velouté, courgette, fennel, apple, scorched baby gem, and wild flowers £17.95

Cheddar and Herb Gnocchi (v) marjoram salsa verde, pickled walnuts, purple sprouting broccoli, sage crisps £14.95

Red Onion and Perl Wen Brie Tartlet Wye Valley asparagus, peas, broad beans, tarragon foam, herb oil £14.95

Dessert

Apple Crumble apple parfait, apple sorbet, oat biscuit, apple gel, nut crumble £7.50

Rhubarb & Custard egg custard tart, champagne rhubarb, rhubarb gel, rhubarb cream, rhubarb ripple ice cream £7.50

Textures of Chocolate Dark chocolate ganache, chocolate crumb, chocolate aero, chocolate sorbet, warm chocolate soup £7.50

British Cheese Board, with chutney, celery, oatmeal biscuits £10.95