

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

Starters

Marinated Olives (v) £3.95

Oven-baked Whole Camembert - to share
caramelised apples, Wye Valley honey, and fresh bread £11.95

Charcuterie Sharing Board - to share
a variety of cured cold meats, fresh bread & olives £13.95

Puntarella alla Romana;
a Winter salad with an anchovies & garlic dressing and anchovy twist straws £7.50

Chicken Kiev
with peas a la français £7.95

Tempura Soft Shell Crab,
bok choy, hot chilli jam (served whole) £9.95

Pork & Herb Paté melon chutney, sour dough bread £7.95

Lancashire Black Bomber Cheese Soufflé (v)
onion purée, beer pickled shallots, wild herbs & flowers £7.25

Plaice Goujons,
with aioli, and organic salad leaves £7.95

Hereford- Style Mussels
in a local cider and dill sauce, with fresh bread £7.25

Seared Monk fish
aubergine curry, crispy onion, coriander £7.95

Children's Food

Welsh Black Beef burger
in a sour dough and brioche bun, with cheese, BBQ mayo home-made burger relish, beef tomato, locally maple cured bacon, gherkins and home-made chips £7.25

Battered Haddock,
chips and peas (fish may contain bones) £7.25

4oz Welsh Black Sirloin Steak,
home-made chips, tomato, mushroom, and peas £9.50

Macaroni Cheese Gratin

with crusty bread (v) £5.95

Mains

Venison

Spiced quince & pear, kale, potato fondant, Laphroaig whiskey jus £24.95

Gloucestershire Pork Belly

Cromesqui, chard, parsnip and Madeira jus £17.95

Short Rib braised in Guinness and Treacle

Borlotti beans, carrots and bobby beans

Pan Fried Stone Bass

Chicory, confit purple potato and Madeira jus £17.95

Roasted Cod

Chervil root purée, roast Jerusalem artichoke, Umami foam £17.95

Soz Welsh Black Sirloin Steak

served with home-made chips, slow-cooked tomato, grilled garlic flat mushroom, Worcestershire sauce onion rings and a green peppercorn sauce or café de Paris butter £21.95

The Saracens' Beef Burger

in a sour dough and brioche bun, with cheese, bbq mayo, home-made burger relish, beef tomato, locally maple cured bacon, gherkins, and home-made chips £14.95

Beer-battered Haddock,

home-made chips, pea purée, and tartare sauce £14.50

Moroccan Spiced Bean Burger (v)

in a sour dough and brioche bun, creme fraiche with apple cucumber & coriander, hummus, spiced yogurt, organic leaves and home made chips £14.95

Roasted Organic Autumn Vegetables (v)

Heritage tomato, patty pan courgette, pink banana pumpkin, tenderstem broccoli, red onions and a tomato & horseradish sauce £14.95

Side Dishes

Home-made chips £3.25

Dressed Salad Leaves £3.95

New Potatoes with Herb Butter £3.95