To Share

Marinated Olives (V)	£3.95
Oven-baked Whole Camembert caramelised apples, Wye Valley honey, and fresh bread	£12.95
Charcuterie Sharing Board a variety of cured cold meats, fresh bread & olives	£14.95
Starters	
Soup of the Day with freshly-baked bread	£6.95
Grilled Cornish Mackerel beetroot, potato, watercress, hazelnuts & horseradish dressing	£8.95
Cornish Crab on Toast with a rocket, orange & fennel salad £7.45	
Thai Crispy Sweet Chilli Beef with an Asian salad & sesame seeds	£8.50
Pan fried Scallops, Jarusalem Artichoke, black pudding bons bons & pancetta	£9.95
Saracens Head Super food salad, orange, feta, beetroot, cashew, rocket, pumpkin seeds, sourdough croutons & Pomegranate	£7.95
Potato Gnocchi with cherry tomato, spinach, artichoke & walnut pesto	£7.50
Children's Food	
Childs Roast Beef	£7.95
Childs Roast Leg of Lamb	£7.95

Childs Roast Pork£7.95Macaroni Cheese Gratin (v) with crusty bread

£5.95

Main Courses

All Roast Dinners are served with Seasonal Vegetables

Roasted Sirloin of Welsh Beef roasted potatoes, Yorkshire pudding and red wine gravy	£15.95
Roasted Leg of Lamb roasted potatoes and red wine gravy	£15.95
Roasted Pork roasted potatoes, red wine gravy,	£15.95
Beetroot falafel (v) with butternut squash, grilled halloumi, bbq corn, roasted cauliflower and pomegranate dressing	£14.95
Beer-Battered Haddock chips, pea purée and tartare sauce	£14.95
Tandoori Pollock (spicy) curried parmentier potatoes, kachumber salad, spiced yoghurt, mango chutney & onion bhaji	£17.95

Side Dishes

Chips	£3.50
Mixed Seasonal Vegetables	£3.95
Organic Dressed Leaves	
£3.50	

For allergen information please ask a member of staff Please supply your table number when ordering - thank you All of our dishes are cooked to order - your patience is appreciated, at busy times there will be a wait for food.