

The Saracens Head Inn **DINNER MENU** served 6.30 - 9.00pm nightly

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

To Share

Freshly-baked Bread Selection with Netherend Farm butter (v) £3.95

Marinated Olives (v)

3.95

Oven-baked Whole Camembert; caramelised apples, Wye Valley honey, and fresh bread (v) £11.95

Charcuterie Sharing Board a variety of Trealy Farm cured cold meats, fresh bread, olives & onion chutney £13.95

Starters

Soup of the Day with freshly-baked bread £5.95

Wye Valley Asparagus (v), pea tart, parsley, tenderdrills £6.95
(please allow 15 minutes cooking time)

Smoked Wye Valley Eel and Fennel Risotto £6.95

Crab Salad, cucumber sorbet, cucumber jelly, wild flowers, herbs £7.50

Strozzapreti (v) £6.95
traditional bread pasta; with spinach, sage, parmesan, and a cherry tomato butter

Diver-caught Queen Scallops £9.95
served in the shell; with squid ink tagliatelle, samphire, and shellfish bisque

Chicken Liver Parfait, chilli jam, homemade brioche £6.95

Summer Salad (vegan) £5.95

heirloom tomatoes, pickled radish, fresh peas and broad beans, wild herbs and salad

Children's Food

Welsh black Beef burger in a sour dough and brioche bun, with cheese, BBQ mayo £7.25

home-made burger relish, beef tomato, celeriac remoulade and home-made chips

Home-smoked Spicy Pulled Pork Burger

£7.25

guacamole, homemade bbq sauce, slaw, and home-made chips, BBQ mayo

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

Side Dishes

Home-made chips	£2.95
Seasonal vegetables	£2.95
Jersey royals, rocket and pine nut emulsion	£2.95
Caesar side salad	£2.95

Main Courses overleaf

Please supply your table number when ordering - thank you.

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

Main Courses

8oz Welsh Black Sirloin Steak

£19.95

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

Trio of Breconshire Beef

slow braised ox cheek and Madiera suet pie; 3oz aged fillet, chilli and treacle-cured salt beef, heritage carrots, creamed potato, Madiera jus £21.95

Chicken Supreme

asparagus, pea and herb risotto, rainbow chard and a lemon butter sauce £16.95

Sharps Pilsner Beer-battered Haddock, home-made chips, pea purée, and tartar sauce £13.95

Welsh Black Beef Burger in a sour dough and brioche bun, with cheese, home-made burger relish, beef tomato, streaky bacon, gherkins, and home-made chips £14.95

Home-smoked Spicy Pulled Pork Burger £14.95
guacamole, home-made bbq sauce, slaw, sweet chilli jam and home-made chips

Brecon Pork Tenderloin wrapped in Serrano Ham £15.95
herb gnocchi, nut and brandy butter, tenderstem broccoli

Grilled Fillets of Black Bream £17.95
crushed new potato, grilled courgette, aubergine caviar and a basil oil

Roasted Breconshire Lamb Rump £17.95
fondant potato, bacon, wild garlic, barba di frate, sauce verde

Grilled Fillet of Cod £ 17.95
confit Anna potatoes, chorizo, samphire, and a buerre blanc sauce

Cerwyn Oak-smoked Cheese and Artichoke Tart (v) £12.95
with pickled walnut dressing

Layered Terrine of Meditterrean Vegetables and Goats Cheese (v) £14.95
with a Mediterranean salsa

Summer Vegetable Tart (vegan)

£13.95

asparagus, radish, carrot, wild flowers, vegan parmesan, pea veloute
new potatoes, rocket and pine nut emulsion

Starters, Sharing Platters, and Children's Food overleaf

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All of our dishes are cooked to order - your patience is appreciated, at busy times there will be a wait for food. If this is going to cause dissatisfaction it is probably a good idea not to order here.