The Saracens Head Inn BAR 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
Salmon Platter -hot and cold smoked salmon, horseradish & dill gravalax and smoked salmon mou	sse £15.95
Main Courses	
	21.95
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	
Sharps Pilsner Beer-battered Haddock	£13.95
home-made chips, pea purèe, and tartar sauce	
Welsh Black Beef Burger in a sour dough and brioche bun,	£14.95
with cheese, bbq mayo, home-made burger relish, beef tomato, locally maple cured bacon, gherking and home-made chips	ıs,
Trio of French Sausages –Montbeliard, Merguez and Toulouse	
£14.95	
Braised lentils and creamed cabbage	
Open Lasagne (v)	£13.95
mushroom velouté, wild mushrooms, wild rocket, and vegetarian parmesan	
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, locally maple cured bacon, gherkins and home-made chips	
Beef Meatballs, tomato & basil sauce and tagliatelli	£7.25
Battered Haddock, chips and peas (fish may contain bones) 4oz Welsh Black Sirloin Steak, home-made chips, tomato, mushroom, and peas	£7.25 £9.50
TO VVEISH DIACK SHIOHI Steak, Home-made Chips, tolliato, mushroom, and peas	15.50

£5.95

Side Dishes

Home-made chips £ 3.25

Macaroni Cheese Gratin with crusty bread (v)

Seasonal vegetables - Side salad - Cornish New Potatoes with Parsley butter - all £ 2.95