The Saracens Head Inn LUNCH MENU served 12 - 2.30pm daily

SYMONDS YAT EAST

To Chara	
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 with home-made horseradish sauce	£15.95
Starters Soup of the Day with freshly-baked bread	£5.95
Chicken Liver Parfait, red onion jam, toast, and mixed leaf salad	£6.95
Diver- caught Queen Scallops charred sweetcorn, chicory, and a chilli, parsley and lemon dressing	£9.95
Autumn Salad (v)	£5.95
roasted crown prince squash, balsamic glazed beetroot, roasted red onions, and pickled walnut	
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
Beef Meatballs, tomato & basil sauce and tagliatelli	£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
Side Dishes Home-made chips Cornish New Potatoes and rocket and pine nut emulsion Seasonal vegetables Side Salad	£3.25 £2.95 £2.95 £2.95

Main Courses overleaf

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. If this is going to cause disatisfaction it is probably a good idea not to order here.

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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

Pie of the Day (please ask a member of staff) Cornish new potatoes, seasonal vegetables	£13.95
Sharps Pilsner Beer-battered Haddock, home-made chips, pea purèe, and tartar sauce	£13.95
Welsh Black Beef burger in a sour dough and brioche bun, with cheese, home-made burger relish, beef tomato, locally maple cured bacon, gherkins, and home-made chips	£14.95
Lamb, Rosemary, and Red Onion Burger pulled lamb shoulder, celeriac remoulade, gentleman's relish, and home-made chips	£14.95
Gourmet Hot Dog mozzarella, caramelised onions, gherkins, served with home-made chips	£12.50
Oven-roasted Stone Bass with a white wine and clam chowder	£17.95
Confit Onion Tart (Vegan) Jerusalem artichoke, charred onions, herb crumble, and beer pickle	£13.95
Pan Seared Polenta Cake (v)	£13.95

For allergen information please ask a member of staff

mushroom velouté, wild mushrooms, wild rocket, and vegetarian parmesan

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