

The Saracens Head Inn **BAR MENU** served 7.00 – 9.00pm nightly

To Share

Marinated Olives (v) £3.95

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

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

Starter

Neals Yard Goats Curd Stuffed Courgette Flower pickled and diced beetroot, foraged flowers £6.95

Tempura Soft Shell Crab (served whole) bok choy, hot chilli jam £9.50

Herefordshire-style Mussels in a local cider and dill sauce, with fresh bread £ 7.25

Smoked Cerwyn Cheddar Soufflé (v) pickled apple, wild herbs & flowers £7.25

Asparagus Pannacotta (v) with Wye Valley white, green and purple asparagus £8.95

Main Course

8oz 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

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

Welsh Black Beef Burger with cheese, bbq mayo, home-made burger relish, beef tomato, locally maple cured bacon, gherkins, and home-made chips £14.95

Confit Duck Leg, crushed Jersey Royals, organic seasonal greens, cherry sauce £14.95

Hereford-style Mussels in a local cider and dill sauce, with homemade chips £14.50

Cheddar and Herb Gnocchi (v) marjoram salsa verde, pickled walnuts, purple sprouting broccoli and sage crisps £14.95

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

Side Dishes

Home-made chips £3.25

Tomato, Mozzarella and Basil Salad £4.95

Garlic and Herb New Potatoes £3.95

Mixed Seasonal Vegetables £3.95