

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

To Share

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 cured cold meats, fresh bread, olives & onion chutney	£13.95

Starters

Soup of the Day with freshly-baked bread	£6.25
Hot Pork Terrine (Pork Belly, Black Pudding, Apple) apple sauce, English mustard, organic leaves	£7.95
Tempura Soft Shell Crab , bok choy, hot chilli jam (Served whole)	£9.95
Herefordshire-style Mussels in a local cider and dill sauce, with fresh bread	£ 7.25
Wye Valley Asparagus , orange, pine nut and organic leaf	£7.95
Smoked Lincolnshire Poacher Souffle (v) pickled apple, wild herb salad	£7.25

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 New Potatoes with Herb Butter	
£3.95	
Purple Sprouting Broccoli with toasted almonds	
£3.95	Organic Dressed Leaves
£3.50	
Heirloom Tomato, Basil and Mozzarella Salad	£3.95

Main Courses

8oz Welsh Black Sirloin Steak	£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	
Salad of the Day -please see the menu board or ask a server	£14.95
Beer-battered Haddock , home-made chips, pea purée, and tartare sauce	£14.50
Welsh Black Beef Burger in a sour dough and brioche bun, with cheese, home-made burger relish, beef tomato, locally maple cured bacon, gherkins, BBQ mayo, and home-made chips	£14.95
The Ultimate Saracens Steak Sandwich	£16.95
char-grilled 4oz rump steak, smoked pulled brisket, homemade barbeque sauce, caramelised onions, covered in melted cheddar cheese; with gherkins, English mustard mayonnaise, and watercress, served between char-grilled artisan bread with spiced chips	
Hereford-style Mussels in a local cider and dill sauce, with homemade chips	£14.50
Herb & Almond Crusted Hake	£17.95
baby gem velouté, celeriac, fennel, scorched baby gem lettuce, and wild flowers	
Confit Duck Leg , crushed Jersey Royals, organic seasonal greens, cherry sauce	£14.95
Cheddar and Herb Gnocchi (v)	£14.95
marjoram salsa verde, pickled walnuts, purple sprouting broccoli, and sage crisps	
Spiced Bean & Pearl Barley Burger (v)	£14.95
in a sour dough and brioche bun, with baba ganoush, hummus, and organic leaves	

For allergen information please ask a member of staff

All of our dishes are cooked to order