

The Saracens Head Inn **DINNER MENU** served 7.00 - 9.00pm nightly

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

Starter

Hot Pork Terrine £7.95 with black pudding, gooseberry, organic leaves, rhubarb and gooseberry sauce

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

Lime & Lemon Cured Gravavlax £9.50
citrus salad, Tabikko caviar, organic leaves and wild herbs & flowers

Seared Diver-caught Scallops £11.50
Cauliflower purée, charred cauliflower and mango purée

Main

Welsh Black Fillet of Beef £25.95
potato fondant, carrot, water cress puree, bourguignon Raviolo

Organic Chicken Breast £21.50
wild girolle mushrooms, rilette chicken bon-bon, peas, beans, broccoli, pea puree, Madeira jus

Breconshire Lamb rump £19.00
smoked pomme mousseline, barbe di fratti, lamb jus

Pan-seared Organic Salmon from Loch Duart £21.50
barba di frati, crushed Cornish potatoes, aromatic fish broth with brown shrimps

Herb & Almond Crusted Hake £17.95
baby gem velouté, courgette, fennel, apple, scorched baby gem, and wild flowers

Tomato Fondue Tart (v) £14.95
with courgette flower stuffed goat's curd and herbs

Dessert

Summer Fruit Tart £7.50
with apricot glaze & raspberry sorbet

Textures of Chocolate £7.50
Dark chocolate ganache, chocolate crumb, chocolate aero, chocolate sorbet, warm chocolate soup

White Chocolate Parfait and Strawberries £7.50
clotted cream ice cream, strawberry sorbet, sableé, meringue

British Cheese Board, with chutney, celery, oatmeal biscuits. £10.95

Tea or Coffee and Petit Fours £7.50