

The Saracens Head Inn **DINNER MENU** served 6.30 - 9.00pm nightly

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

Starters

Marinated Olives (v)

£3.95

Oven-baked Whole Camembert - to share (v)

£11.95

caramelised apples, Wye Valley honey, and fresh bread

Charcuterie Sharing Board - to share

£13.95

a variety of cured cold meats, fresh bread & olives

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

£9.95

Hereford- Style Mussels

£7.25

in a local cider and dill sauce, with fresh bread

Lancashire Black Bomber Cheese Soufflé (v) onion purée, beer pickled shallots,

£7.25

wild herbs & flower

Lime & Lemon-cured Gravavlax

£9.50

citrus salad, Tabikko caviar, organic leaves and wild herbs & flowers

Plaice Goujons, with aioli, and organic salad leaves

£7.95

Smoked Rabbit loin

£8.95

Rabbit liver parfait, spiced melon chutney, with nuts and seeds

Pork & Herb Paté mango chutney, sour dough bread

£7.95

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

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

Mains

Breconshire Lamb Rump
£19.00
smoked pomme mousseline, barbe di fratti, Marsala jus

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

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

Roasted Hake
£17.95
White cabbage, Jerusalem artichoke, Umami foam

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

Rolled Ray Wing
£17.95
confit blue potato, cavalo nero, smoked roe mayonnaise

Moroccan Spiced Bean Burger (v)

£14.95

in a sour dough and brioche bun, creme fraiche with apple cucumber & coriander, hummus, spiced yogurt, organic leaves and home made chips

Roasted Organic Autumn Vegetables(v)

£14.95

Heritage tomato, patty pan courgette, pink banana pumpkin, tenderstem, broccoli, red onions and a tomato & horseradish sauce

Gloucestershire Pork Belly

£17.95

cromesqui, parsnip, hispi cabbage and Madeira jus

Side Dishes

Home-made chips

£3.25

Dressed Salad Leaves

£3.95

Heirloom Tomato, Basil, and Mozzarella Salad

£4.95

New Potatoes with Herb Butter

£3.95

All of our dishes are cooked to order - your patience is appreciated