

# The Saracens Head

## DAILY DINNER MENU

- Saturday 29<sup>th</sup> March -

### STARTERS

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Sweet Golden Vegetable soup, Netherend Farm butter, crusty bread - £9.50 (V)

Deep fried brie, red onion jam - £10 (V)

BBQ Chicken wings - £10

Pork Belly Bon-Bons, BBQ mayo - £10

Forest of Dean Wild Boar Rillettes, apple chutney, malted brown bread - £10

Ham and brie tart with cranberry sauce - £10

### MAINS

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900g Welsh Ribeye - confit mushroom, slow roasted tomato, chips (GF\*) - £36

Pan fried gnocchi, button mushrooms, leeks, spinach, parmesan sauce (V) - £19

Beer battered haddock, chips, mushy peas, tartare sauce (GF\*) - £21

Mushroom and onion burger, Monterey jack cheese, sourdough bun, chips, coleslaw (V)(VE\*) - £19

Double Smash Burger, Monterey jack cheese, sourdough bun, chips, coleslaw - £20

Sweet potato, spinach and chickpea curry, coconut rice, onion bhajis (VE\*)(GF\*) - £19.5

Pan fried seabass, sautéed new potatoes, tenderstem broccoli, warm tartare sauce - £23

BBQ pulled pork burger, Monterey jack cheese, sourdough bun, chips, coleslaw - £19

Gammon, garden peas, eggs, chips (GF\*) - £19.5

Welsh dragon sausages, mash, red cabbage, jus - £20

### SIDES

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Chips £4.5

Garlic Bread £4

Cheesy Garlic Bread £5

Peppercorn Sauce £4.5

Seasonal Greens £4.5

### CHILDREN'S £10.75

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Battered Haddock, chips, mushy peas

Mushroom burger, chips (V)(VE\*)

Beef lasagne, garlic bread

Smash burger, chips



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### DESSERTS £8.50

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Apple, blackberry and cinnamon crumble tart, vanilla ice cream

Treacle tart, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Pineapple posset, caramelized pineapple

Salted caramel baked cheesecake

### ICE CREAMS

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1 Scoop £2.5/2 scoops £4.9/3 Scoops £6

Vanilla

Chocolate

Alphonso Mango Sorbet

Cherry Cola Sorbet

Passionfruit Sorbet

\*These dishes can be made gluten free or vegan. Please ask your server if you would prefer this option.  
While every care is taken with allergens in our meals, we operate a busy, single room kitchen and cannot  
100% guarantee any dish is free of allergens.  
For tables of 10 or more a voluntary 10% service charge will be added to your bill. 100% of tips go to our team