

# The Saracens Head

## DAILY DINNER MENU

- Wednesday 19<sup>th</sup> March -

### STARTERS

---

Curried cauliflower soup, Netherend Farm butter, crusty bread - £9.50 (V)

Deep fried brie, orange gel - £10 (V)

Whitebait, curry mayonnaise - £10

Pulled pork bon bons, BBQ mayonnaise - £10

Crispy chili beef Salad - £10

Ham, brie and cranberry tarts - £10

### MAINS

---

90z 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 (GF\*) - £19.5

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

Beef lasagne, garlic bread, salad - £19.5

Venison faggots, mashed potatoes, seasonal greens, jus - £20

Pan seared seabass, potato rosti, creamed leeks (GF\*) - £23

Lamb Shoulder, dauphinoise potatoes, red cabbage (GF\*) - £21

Beef pie, bubble and squeak, seasonal greens, jus - £20

### SIDES

---

Chips £4.5

Garlic Bread £4

Cheesy Garlic Bread £5

Peppercorn Sauce £4.5

Seasonal Greens £4.5

### CHILDREN'S £10.75

---

Battered Haddock, chips, mushy peas

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

Smash burger, chips

Beef lasagne, garlic bread



# The Saracens Head

## DAILY DINNER MENU

- Wednesday 19<sup>th</sup> March -

### DESSERTS £8.50

---

Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Apple, blackberry and cinnamon crumble tart, vanilla ice cream

Treacle tart, vanilla ice cream

Raspberry Bakewell tart, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

### ICE CREAMS

---

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