

The Saracens Head

DAILY DINNER MENU

-Saturday 10th May -

STARTERS

Spring vegetable soup, Netherend Farm butter, crusty bread (V) - £9.50

Deep fried brie, red onion chutney - £10

Gochujang chicken wings, salad - £10

Cajun fried calamari, garlic parsley yoghurt dip - £10

MAINS

Pan fried gnocchi, button mushrooms, leek, spinach, parmesan sauce (V) - £20

Antipasto board, garlic hummus, crudites, olives, sun dried tomato, bread - £17.50

Mushroom burger, Monterey jack cheese, burger sauce, sourdough bun, chips, coleslaw (V) - £20

Sweet potato and spinach curry, coconut rice, onion bhajis (VE*)(GF*)(V) - £20.50

Beer battered haddock, chips, mushy peas, tartare sauce (GF*) - £22

Double Smash Burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £21

9oz Welsh ribeye – confit mushrooms, slow roasted tomato, chips (GF*) - £36

Pan fried seabass, saluted new potatoes, peas a la francaise - £23

Gammon, garden peas, fried eggs, chips - £20

Welsh dragon sausages, mashed potatoes, seasonal greens, jus - £20

Beef lasagne, garlic bread, salad - £20

Fried chicken burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £21

Beef and ale pie, mashed potatoes, seasonal greens, jus - £21

SIDES

Chips £4.5

Garlic Bread £4.5

Cheesy Garlic Bread £5.5

Seasonal Greens £4.5

Peppercorn sauce £4.5

CHILDREN'S £11

Smash burger, chips

Haddock, chips and mushy peas

Mushroom burger, chips

Vegetable pasta

Chicken goujons, garden peas, chips



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DESSERTS - £9

Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Treacle tart, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Dark chocolate cheesecake, black cherry compote

Raspberry bakewell tart

ICE CREAMS

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

Vanilla

Chocolate

Raspberry sorbet

Orange sorbet

Green apple 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 members

