

# The Saracens Head

## DAILY DINNER MENU

-Friday 9<sup>th</sup> May -

### STARTERS

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

Whitebait, curry mayonnaise - £10

Deep fried brie, red onion chutney - £10

Gochujang king prawn, rice noodle salad - £10.50

BBQ chicken wings, garlic mayo - £10

Cajun fried calamari, garlic parsley yogurt dip - £10

### MAINS

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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

Pork and chorizo penne ragu, parmesan (GF\*) - £21

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

Gammon, garden peas, eggs, chips - £20

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

Beef lasagne, garlic bread, salad - £20

### SIDES

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Chips £4.5

Garlic Bread £4

Cheesy Garlic Bread £5

Seasonal Greens £4.5

Peppercorn sauce £4.5

### CHILDREN'S £11

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Smash burger, chips

Haddock, chips and mushy peas

Mushroom burger, chips

Vegetable Pasta



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### DESSERTS - £9

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Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Treacle tart, vanilla ice cream

Apple crumble tart, vanilla ice cream

Lemon posset

Dark chocolate cheesecake, black cherry compote

Raspberry bakewell tart

### ICE CREAMS

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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

