

The Saracens Head

DAILY DINNER MENU

-Friday 2nd May -

STARTERS

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

Whitebait, curry mayonnaise - £10

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

Cola slow cooked ribs, BBQ dip - £10

BBQ chicken wings, BBQ dip - £10

MAINS

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

Fried Chicken Burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £20

Antipasto board, garlic hummus, crudites, olives, sun dried tomato, bread - £16.50

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) - £19.5

Beef lasagne, garlic bread, salad - £20

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

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

Gammon, garden peas, eggs, chips (GF*) - £20

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

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

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

BBQ pulled pork burger, Monterey jack cheese, burger sauce, sourdough bun, chips, coleslaw - £20

SIDES

Chips £4.5

Garlic Bread £4

Cheesy Garlic Bread £5

Seasonal Greens £4.5

Peppercorn sauce £4.5

CHILDREN'S £10.75

Smash burger, chips

Haddock, chips and mushy peas

Mushroom burger, chips

Beef lasagne, garlic bread



The Saracens Head

DAILY DINNER MENU

-Friday 2nd May -

DESSERTS - £8.50

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, vanilla ice cream

Raspberry posset, shortbread

Treacle tart, vanilla ice cream

Apple and cinnamon pie, pouring cream

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

