

The Saracens Head

DAILY LUNCH MENU

-Saturday 24th May -

STARTERS

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

Deep fried brie, red onion chutney - £10

Firecracker chicken wings, salad - £10

Cajun fried calamari, wild garlic mayonnaise - £10

Beef kofta, tzatziki dip, salad - £10

MAINS

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

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

Sweet potato, spinach and chickpea 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 mushroom vincisgrassi, salad, garlic bread - £20

Beef stroganoff, basmati rice - £22

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

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

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

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



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FERRYMAN'S LUNCH - £16.50

Served with salad, onion chutney, gherkins, pickled onion and white or brown crusty roll.

Cheese

Cheddar, Brie, Stilton

Ham

Honey roasted ham and cheddar

SANDWICHES

Served in a choice of white or brown bread/baguette with a side salad and salted crisps

Bacon, brie and cranberry - £13

Tuna mayonnaise - £12.50

Chicken, bacon and mayonnaise -£13

Honey roasted ham -£13

DESSERTS - £9

Sticky toffee pudding, vanilla ice cream

Brownie, hot chocolate fudge sauce, vanilla ice cream

Piña colada cheesecake, pineapple

Raspberry posset

Crème caramel

ICE CREAMS

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

Vanilla

Chocolate

Raspberry sorbet

Green apple sorbet

Orange 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
