# The Satacens Head

DAILY LUNCH MENU - Friday 30<sup>th</sup> May -

### STARTERS

Vegetable soup, Netherend Farm butter, crusty bread (V) - £9.50 BBQ chicken wings, salad - £10 Wholegrain mustard and parsley ham hock terrine, piccalilli, seeded wholemeal toasts - £10 Deep fried brie, red onion chutney - £10 Cajun fried calamari, wild garlic mayonnaise - £10 Beef kofta, tzatziki dip, salad - £10

#### MAINS

Pan fried gnocchi, button mushrooms, 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 Welsh dragon sausages, mashed potato, seasonal greens - £21 Pork chilli, rice, refried beans, jalapenos, sour cream, corn tortilla chips, grated cheddar - £21 Pan fried seabass, saluted new potatoes, peas a la francaise (GF\*) - £23 Saracens lamb donner, chips, flatbread, salad, chilli sauce, garlic sauce - £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 cheeseburger, 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 Cheese and pickle - £12

## DESSERTS - £9

### ICE CREAMS

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Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream	1 Scoop £2.5/2 scoops £4.9/3 Scoops £6
Sticky toffee pudding, vanilla ice cream	
Profiteroles, crème patisserie, chocolate sauce	Vanilla
Pear and almond frangipane tart, vanilla ice cream	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	