

# The Saracens Head

## DAILY LUNCH MENU

- Tuesday 17<sup>th</sup> June -

### STARTERS

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Leek and Potato soup, Netherend Farm butter, crusty bread (V)(VE\*) - £9.50

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

Cajun fried calamari, lemon and parsley mayonnaise - £10

BBQ chicken wings, salad - £10

Ham hock terrine, cucumber relish, toasted bread - £10

Ham and cheese croquette, herb salad, mushroom ketchup - £10

### MAINS

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

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

Beer battered haddock, hand cut chunky chips, mushy peas, tartare sauce - £22

Double smash burger, Monterey jack cheese, sourdough bun, burger sauce, hand cut chunky chips, coleslaw - £21

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

Linguine Bolognese - £20

9oz Welsh ribeye, confit mushrooms, slow roasted tomato, hand cut chunky chips - £36

Welsh dragon sausages, mashed potato, red cabbage and jus - £21

Hunters chicken, bacon, cheddar cheese, BBQ sauce, hand cut chunky chips, salad - £21

Braised rolled lamb shoulder, dauphinoise potatoes, red cabbage and jus - £23

Pork belly, mashed potato, root veg, charred tenderstem broccoli, jus - £22

### SIDES

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Hand cut chunky chips £4.5

Garlic Bread £4.5

Cheesy Garlic Bread £5.5

Seasonal Greens £4.5

Peppercorn Sauce £4.5

Stilton Sauce £4.5

### CHILDREN'S £11

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Smash cheeseburger, chips

Haddock, chips and mushy peas

Mushroom burger, chips

Linguine Bolognese



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\*These dishes can be made vegan. Please let your server know of any allergies or dietary requirements.

Many of our dishes can be made gluten-free, please ask your server for details.

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

## FERRYMAN'S LUNCH - £17.50

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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

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

Bacon, brie and cranberry - £13.50

Tuna mayonnaise - £12.50

Chicken, bacon and mayonnaise - £13.50

Cheese and pickle - £12

Cheese and onion - £12

## DESSERTS - £9

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Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Lemon posset, shortbread, berry compote

Spiced apple pie, pouring cream

Sticky toffee pudding, vanilla ice cream

Mixed berry Eton mess

Pear and almond frangipane tart, vanilla ice cream

## ICE CREAMS

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

Vanilla

Chocolate

Raspberry sorbet

Green apple sorbet

Orange sorbet

