

# The Saracens Head

## DAILY DINNER MENU

- Saturday 19<sup>th</sup> July -

### STARTERS

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Vegetable soup, Netherend Farm butter, Baltic white bloomer (V)(VE\*) - £9.50

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

Cajun fried calamari, garlic mayonnaise - £10

Greek salad, feta cheese (V)(VE\*) - £10

Italian cured meats, olives, Baltic white bloomer - £11

BBQ chicken wings, salad - £11

### 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, chips, coleslaw (V)(VE\*) - £20

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

Double smash burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £22

Sweet potato, spinach and chickpea curry, coconut rice, onion bhajis (V)(VE\*) - £21

Hunters chicken with bacon and BBQ sauce, chips, salad - £21

Pan fried grey mullet, tomato and basil risotto - £24

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

Gammon, garden peas, fried eggs, chips - £22

Pan fried seabass, sauteed new potatoes, peas a la francaise - £24

Chicken and black truffle fettuccine - £22

Moules frites mussels, bread, chips - £21

Saracens lamb donner, chips, flatbread, salad, chilli sauce, garlic mayo sauce - £20

### SIDES

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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 (V)(VE\*)



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### DESSERTS - £9

- Sticky toffee pudding, vanilla ice cream
- Chocolate hazelnut cheesecake, pouring cream
- Chocolate brownie, chocolate ice cream
- Chocolate and caramel bread and butter pudding, chocolate ice cream
- Spiced apple pie, vanilla ice cream

### ICE CREAMS

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

- Vanilla
- Chocolate
- Coconut
- Raspberry sorbet
- Green apple sorbet
- Blood orange sorbet

(VE\*) 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.