

The Saracens Head

DAILY DINNER MENU

- Tuesday 29th July -

STARTERS

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

MAINS

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

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

Chicken and black truffle fettuccine - £22

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

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

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

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

SIDES

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

Smash cheeseburger, chips

Haddock, chips and mushy peas

Mushroom burger, chips (V)(VE*)

Mixed vegetable tomato fettuccine (V)(VE*)

Tomato and meatball fettuccine



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DESSERTS - £9

- Raspberry posset, berry compote
- Pear and almond frangipane tart, vanilla ice cream, berry coulis
- Treacle tart, vanilla ice cream
- Chocolate orange cheesecake
- Chocolate brownie, chocolate sauce, vanilla ice cream

ICE CREAMS

- 1 Scoop £2.5/2 scoops £4.9/3 Scoops £6
- Vanilla
- Chocolate
- Coconut
- Raspberry sorbet
- Green apple sorbet
- Mango sorbet
- Passionfruit 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.