

# The Saracens Head

## DAILY DINNER MENU

- Sunday 6<sup>th</sup> July -

### STARTERS

---

- Deep fried brie, red onion chutney (V) - £10
- BBQ chicken wings, salad - £11
- Cajun fried calamari, garlic mayonnaise - £10
- Greek salad, feta cheese, oregano dressing - £10
- Caesar salad, parmesan - £10

### MAINS (SERVED FROM 18:00-20:00)

---

- Pan fried gnocchi, button mushrooms, spinach, creamy parmesan sauce (V) - £20
- Mushroom burger, Monterey jack cheese, burger sauce, sourdough bun, 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, chips, coleslaw - £22
- Sweet potato, spinach and chickpea curry, coconut rice, onion bhajis (VE\*)(V) - £21
- Gammon, garden peas, fried eggs, chips - £22
- 9oz Welsh ribeye, confit mushrooms, slow roasted tomato, chips - £36
- Pan fried seabass, sauteed new potatoes, peas a la francaise - £24
- Pan fried megrim sole, romesco sauce, giant couscous and chickpea salad - £24
- Pork belly, mashed potato, red cabbage, jus - £23
- Braised lamb shoulder, boulangère potatoes, roasted root veg, mashed carrot and suede, jus - £24
- BBQ pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £21

### 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\*)



# The Saracens Head

## DAILY DINNER MENU

- Sunday 6<sup>th</sup> July -

### DESSERTS - £9

---

Lemon butter biscuit posset, shortbread, berry compote

Spiced apple pie, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Gluten free brownie, vanilla ice cream

Blueberry clafoutis, pouring cream

### ICE CREAMS

---

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

Vanilla

Chocolate

Raspberry sorbet

Green apple sorbet

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.