

The Saracens Head

DAILY DINNER MENU

- Wednesday 9th July -

STARTERS

Sweet root vegetable soup, Netherend Farm butter, rustic baguette (V)(VE*) - £9.50

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

Pork belly, mashed potato, red cabbage, jus - £23

Braised lamb shoulder, boulangère potatoes, seasonal greens, jus - £24

BBQ pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £21

Beef stroganoff, gherkins, wild rice - £22

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*)



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DESSERTS - £9

Lemon butter biscuit posset, shortbread, berry compote
Sticky toffee pudding, vanilla ice cream
Gluten free brownie, vanilla ice cream
Raspberry trifle
Pannacotta, poached rhubarb, rhubarb compote, ginger crumb

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.