The Saracens Head

DAILY DINNER MENU

- Thursday 24th July -

STARTERS

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

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

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

BBQ chicken wings, salad - £11

Italian cured meats, bread - £11

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

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

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

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

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

Smoked Pancetta and black truffle fettuccine - £22

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

Beef stroganoff with gherkins, wild rice - £22

Venison lasagne, garlic bread, salad - £22

BBQ pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £22

SIDES

Chips £4.5
Garlic Bread £4.5
Cheesy Garlic Bread £5.5
Stilton Sauce £4.5
Peppercorn sauce £4.5
Seasonal greens £4.5

CHILDREN'S £11

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

Treacle tart, vanilla ice cream

Chocolate brownie, vanilla ice cream

Chocolate and caramel bread and butter pudding, vanilla ice cream

Lemon posset, shortbread

Chocolate orange cheesecake

ICE CREAMS

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

Vanilla
Chocolate
Coconut
Raspberry sorbet
Green apple sorbet
Passionfruit sorbet
Mango 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.