

The Saracens Head

DAILY DINNER MENU

- Friday 25th 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

Cajun fried calamari, garlic mayonnaise - £10

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

Chicken 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

Saracens lamb donner, chips, flatbread, salad, chilli sauce, garlic mayo sauce - £21

Braised belly pork, mashed potato, red cabbage, jus - £24

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*)

Mixed vegetable fettuccine, tomato sauce



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DESSERTS - £9

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, vanilla ice cream

Chocolate and caramel bread and butter pudding, vanilla ice cream

Raspberry posset

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.