

The Saracens Head

DAILY DINNER MENU

- Sunday 10th August -

STARTER

Vegetable soup, Netherend Farm butter, sliced Baltic loaf (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

BBQ chicken wings, salad - £11

Italian cured meats, olives, sliced Baltic loaf - £11

Tomato and pancetta bruschetta with mozzarella - £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

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

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

Chicken and black truffle linguine - £22

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

90z Welsh ribeye, confit mushrooms, slow roasted tomato, chips - £36

Pan fried plaice, sauteed new potatoes, wilted spinach, caper butter - £23

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

Braised lamb shoulder, mashed potato, carrot and swede mash, seasonal greens, jus - £23

SIDES

Chips £4.5

Garlic Bread £4.5

Cheesy Garlic Bread £5.5

Peppercorn Sauce £4.5

Stilton 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

Orange posset, shortbread

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate brownie, chocolate sauce, vanilla ice cream

Treacle tart, vanilla ice cream

Apple and rhubarb crumble, vanilla ice cream

ICE CREAMS

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

Vanilla

Chocolate

Raspberry 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.