

The Saracens Head

DAILY DINNER MENU

- Sunday 31st August -

STARTER

Vegetable soup, Netherend Farm butter, sliced Baltic loaf (V)(VE*) - £9.50

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

Greek salad, feta - £10

Whitebait, lemon and herb mayonnaise - £10

Jerk spiced ham arancini, pineapple habanero salsa - £10

Gammon and brie tart, damson plum red wine reduction - £10

MAINS

Pan fried gnocchi, button mushrooms, spinach, creamy parmesan sauce (V) - £20

Beer battered haddock, chunky chips, mushy peas, tartare sauce - £22

Double smash burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £22

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

Mushroom burger, Monterey jack cheese, burger sauce, sourdough bun, chips, coleslaw (V)(VE*) - £20

Hazelnut basil, pesto chicken and cherry tomato linguine, parmesan - £21

Welsh Dragon sausages, mashed potatoes, seasonal greens and jus - £21

Pan fried plaice, boulangère potatoes, peas a la francaise - £24

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

Gammon, chicken and mushroom pie, mashed potatoes, seasonal greens, jus - £21

Pork belly, boulangère potatoes, red cabbage, parsnip, 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

Boulangère Potatoes £4.5

CHILDREN'S £11

Smash cheeseburger, chips

Haddock, chips and mushy peas

Mushroom burger, chips

Hazelnut basil, pesto chicken and cherry tomato linguine, parmesan



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DESSERTS - £9

Plum and Almond Frangipane Tart, vanilla ice cream

Orange posset, shortbread, berry compote

ICE CREAMS

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

Vanilla

Chocolate

Passionfruit sorbet

Raspberry Sorbet

Lemon 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.