

# The Saracens Head

## DAILY LUNCH MENU

- Saturday 30<sup>th</sup> August -

### STARTER

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

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

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

Greek salad, feta - £10

Whitebait, lemon and herb mayonnaise - £10

Jerk spiced ham arancini, pineapple habanero salsa - £10

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

### MAINS

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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

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

Greek salad with feta (V) - £18

Hazelnut basil, pesto chicken and cherry tomato pappardelle, 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

### 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

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Smash cheeseburger, chips, burger sauce

Haddock, chips and mushy peas

Mushroom burger, chips, burger sauce

Hazelnut basil, pesto chicken and cherry tomato pappardelle, parmesan



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### SANDWICHES

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Served in a choice of white or brown  
bread/baguette with a side salad and salted  
crisps

Bacon, brie and cranberry - £13.50

Chicken, bacon mayonnaise - £13.50

Cheese and pickle - £12

Honey and mustard roast ham - £13.50

Tuna mayonnaise - £13

### FERRYMAN'S LUNCH - £16.50

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Served with salad, onion chutney, gherkins,  
pickled onion and white or brown baguette.

Ham

Honey and mustard roasted ham, Cheddar

Cheese

Cheddar, brie, stilton

### DESSERTS - £9

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Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Plum and Almond Frangipane Tart, vanilla ice cream

Orange posset, shortbread, berry compote

Bramley apple crumble, vanilla ice cream

### ICE CREAMS

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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.