The Saracens Head

DAILY LUNCH MENU

- Saturday 9th 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

Italian cured meats, olives, bread - £11

BBQ chicken wings, salad - £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

Chicken and black truffle linguine - £22

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

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

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

Venison goulash, mashed potato, seasonal greens - £20

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*)
Tomato and meatball fettucine



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FERRYMAN'S LUNCH - £17.50

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

Cheese

Cheddar, brie, stilton

Ham

Honey and mustard roast ham, cheddar

SANDWICHES

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

Bacon, brie and cranberry - £13.50

Tuna mayonnaise - £13

Cheese and pickle - £12

Chicken, bacon and mayonnaise - £13.50

Honey and mustard roast ham - £13.50

DESSERTS - £9

Sticky toffee pudding, toffee sauce, vanilla ice cream
Chocolate brownie, chocolate sauce, vanilla ice cream
Apple and almond frangipane tart, vanilla ice cream, berry coulis
Orange posset, shortbread

ICE CREAMS

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

Vanilla
Chocolate
Coconut
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