

The Saracens Head

DAILY DINNER MENU

- Saturday 16th August -

STARTER

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

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

BBQ pork rillette, red onion chutney - £10

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

Cajun spiced calamari, garlic mayonnaise - £10

Tomato, basil pesto and rocket salad - £10

Tomato and mozzarella bruschetta on Baltic loaf - £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

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

Chicken and black truffle linguine - £22

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

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

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

Welsh dragon sausages, mashed potato, seasonal greens and jus - £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

CHILDREN'S £11

Smash cheeseburger, chips

Battered haddock, chips, mushy peas

Mushroom burger, chips (V)(VE*)

Linguine Bolognese



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DESSERTS - £9

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate brownie, chocolate sauce, vanilla ice cream

Chocolate and pistachio cheesecake

Bramley apple crumble, vanilla ice cream

Orange posset, shortbread

ICE CREAMS

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

Vanilla

Chocolate

Raspberry 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.