

The Saracens Head

DAILY DINNER MENU

- Tuesday 2nd September -

STARTER

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

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

Greek salad, feta - £10

Jerk ham arancini, pineapple salsa - £10

Grey mullet and haddock fishcake, garlic mayonnaise - £10

BBQ chicken wings, salad - £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

Venison faggots, mashed potatoes, seasonal greens and jus - £22

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

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

Pork belly, boulangère potatoes, red cabbage, parsnip, jus - £23

Lamb shoulder, sauteed new potatoes, seasonal greens and jus - £25

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

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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(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.

DESSERTS - £9

Plum and almond frangipane Tart, vanilla ice cream

Orange posset, shortbread, berry compote

Vanilla crème brulee, shortbread

Apple and rhubarb crumble, vanilla ice cream

Dark chocolate cheesecake, pistachio crumb

ICE CREAMS

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

Vanilla

Chocolate

Passionfruit sorbet

Raspberry Sorbet

Lemon sorbet

