

The Saracens Head

DAILY LUNCH MENU

- Friday 5th September -

STARTER

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

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

Jerk ham arancini, pineapple salsa - £10

Grey mullet and haddock fishcake, lemon and herb mayonnaise - £10

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

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 grey mullet, hasselback potatoes, peas a la francaise - £24

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

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

Venison ragu pappardelle - £23

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

Beef and Butty Bach pie, mashed potato, seasonal greens, jus - £20

Braised lamb shoulder, boulangère potatoes, fried cabbage, jus - £25

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

Hazelnut, basil, pesto chicken and cherry tomato linguine, parmesan



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SANDWICHES & BAGUETTES

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

Cheddar and pickle - £12.5

Bacon, brie, cranberry - £13.5

Chicken, bacon and mayonnaise - £13.5

Tuna mayonnaise - £13

Honey and mustard ham - £13

FERRYMANS - £17.50

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

Cheese

Cheddar, stilton, brie

Ham

Honey and mustard ham, cheddar

DESSERTS - £9

Orange posset, shortbread, berry compote

Vanilla crème brulee, shortbread

Apple and rhubarb crumble, vanilla ice cream

Dark chocolate cheesecake, pistachio crumb

Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

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.