

The Saracens Head

DAILY LUNCH MENU

- Thursday 16th October -

STARTERS

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

Whitebait, garlic mayo - £10

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

Chorizo Welsh rarebit - £10

MAINS

Pan fried gnocchi, button mushrooms, spinach, parmesan cream (V) - £20

Beer battered haddock, chips, mushy peas, tartare sauce - £22

Double smash burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £22

9oz Welsh Sirloin, confit mushrooms, slow roasted tomato, chips - £32

Wild mushroom pithivier, potato rosti, butternut squash, cavolo nero, vegetable jus (V)(VE*) - £22

Venison pie, beer onion mashed potatoes, roasted root vegetables, jus - £23

Beef stroganoff with gherkins, wild rice - £22

Pan fried Gurnard, spaghetti puttanesca - £23

Braised venison, sauteed new potatoes, pan fried seasonal greens, jus - £25

Sweet potato curry, coconut rice, poppadom (V)(VE*) - £21

Pork belly, potato fondant, seasonal greens, jus - £24

SIDES

Chips £4.5

Garlic Bread £4.5

Cheesy Garlic Bread £5.5

Peppercorn Sauce £4.5

Mixed Vegetables £4.5

CHILDREN'S £11

Smash cheeseburger, chips

Haddock, chips and mushy peas

Spaghetti Bolognese



The Saracens Head

DAILY LUNCH MENU

- Thursday 16th October -

(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.

ICE CREAMS

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

Vanilla
Chocolate
Passionfruit sorbet
Alphonso mango sorbet
Lemon sorbet
Raspberry sorbet

DESSERTS - £9

Treacle tart, vanilla ice cream
Pear and almond frangipane tart, vanilla ice cream, berry coulis
Sticky toffee pudding, hot toffee sauce, vanilla ice cream
Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

