

The Saracens Head

DAILY LUNCH MENU

- Tuesday 28th October -

STARTERS

Sweet parsnip soup, Netherend Farm butter, sliced Baltic loaf (V)(VE*) - £9.5

Whitebait, garlic mayo - £8.5

Deep fried brie, red onion chutney (V) - £9

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

Braised venison pie, chive mashed potatoes, pan fried seasonal greens, jus - £23

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

Braised lamb shoulder, sauteed new potato, rainbow chard, jus - £25

Wild mushroom pithivier, parmentier potatoes, sugar snap peas, parsnip, kale, vegetable jus (V)(VE*) - £22

Pan fried gurnard, tomato and chorizo cassoulet - £22

Venison faggots, braised red cabbage, mashed potatoes, jus - £23

BBQ Pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips, coleslaw - £22

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, mushy peas

Spaghetti Bolognese, 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

Sticky toffee pudding, toffee sauce, vanilla ice cream
Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream
Lemon posset, blackberry compote
Chocolate orange cheesecake

ICE CREAMS

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

Vanilla
Chocolate
Blood orange sorbet
Passionfruit sorbet

