

The Saracens Head

DAILY DINNER MENU

-Thursday 30th April-

STARTERS

Olives - £3

Roasted carrot and swede soup, Netherend Farm butter, sliced Baltic loaf (V)(VE*) - £10

Gochujang chicken wings - £10

Battered Cajun Calamari, garlic aioli - £10

Chorizo and stilton quiche, tomato chutney - £10

Deep fried brie, spiced fruit chutney (V) - £10

Ham and cheese croquette, mustard cream - £10

MAINS

8oz Welsh Sirloin, confit mushroom, slow roasted tomato, chips - £32

Pan fried gnocchi, button mushrooms, spinach, parmesan cream (V) - £21

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

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

Beef and chorizo ragu, linguine, parmesan - £23

Fennel, garlic and chilli sausages, mashed potatoes, red cabbage and jus - £22

BBQ Pulled pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips - £22

Sweet potato, spinach and chickpea curry, coconut wild rice, poppadom (V)(VE*) - £22

Garlic and fennel stuffed Porchetta, lyonnaise potatoes, root vegetables, jus - £23

Chicken, cheesy mustard leek pie, mashed potatoes, seasonal greens, jus - £23

Pan fried trout, warm tartar sauce, sauteed new potatoes - £22



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SIDES

Chips £4.5

Garlic Bread £4.5

Cheesy Garlic Bread £5.5

Seasonal greens £4.5

SAUCES

Peppercorn sauce - £3

Red wine jus - £3

Stilton sauce - £3

CHILDREN'S £9.5

Fish fingers, chips, peas

Battered haddock, chips, peas

Smash burger, chips

DESSERTS

Affogato, vanilla ice cream, single shot espresso, amaretti biscuit - £6.5

Baked apples, crumble topping, blackberries, honey, vanilla ice cream - £9

Treacle tart, vanilla ice cream - £9

Sticky toffee pudding, vanilla ice cream - £9

Lemon posset, poached rhubarb, shortbread - £9

Chocolate brownie, chocolate sauce, vanilla ice cream - £9

Orange and raspberry posset, shortbread - £9

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.

