

THE SARACENS HEAD

SAMPLE MENU

STARTERS

Olives -£3

Soup of the day, Netherend Farm butter, sliced Baltic loaf - £10

Cajun Calamari, garlic aioli -£10

Deep fried brie, caramelized onion chutney -£10

BBQ chicken wings, salad -£10

Italian cured meats, olives, Baltic loaf - £10

MAINS

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

Pan fried plaice, new potatoes, caper beurre Blanc, tenderstem -£26

Pulled pork burger, Monterey jack cheese, sourdough bun, burger sauce, chips - £23

Venison ragu pappardelle, parmesan - £22

Venison pie, mashed potatoes, seasonal greens, jus - £22

Pan seared duck breast, mixed vegetables, dauphinoise potatoes- £25

Beer battered haddock, chips, mushy peas -£22

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

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

Beef stroganoff, wild rice -£22

SIDES

Chips £4.5, Garlic bread £4.5, Cheesy garlic bread £5.5, Pepperoni cheesy garlic bread £6.5,

Seasonal greens £4.5, Peppercorn sauce £3, Red wine jus £3



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.