

THE SARACENS HEAD

SAMPLE SUNDAY LUNCH MENU

STARTERS

Olives -£3

Butternut squash soup, Netherend Farm butter, sliced Baltic loaf - £10

Cajun Calamari, garlic aioli -£10

Deep fried brie, caramelized onion chutney -£10

Crispy chicken, sweet chilli and lime dip - £10

Beef kofta, flatbread, tzatziki, salad - £10

BBQ chicken wings, salad -£10

SUNDAY ROAST £22

All served with roast potatoes, roasted carrots, roasted parsnips Yorkshire pudding and gravy, with a side dish of seasonal greens, red cabbage with carrot and swede mash.

Roast welsh topside of Beef

Chicken supreme with sage and onion stuffing

Roast pork belly with sage and onion stuffing

Wild mushroom Pithivier (V) (VE*)

Braised Rolled Shoulder of Lamb

Beer Battered Haddock, mushy peas, chips, tartare sauce - £22

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

SIDES

Cauliflower cheese, parmesan crumb £4.5, Chips £4.5, Garlic Bread £4.5, Cheesy garlic bread £5.5



THE SARACENS HEAD

SAMPLE SUNDAY LUNCH MENU

CHILDREN'S

Childs Roast all served with roast potatoes, roasted carrots, Yorkshire puddings and gravy - £12

CHICKEN ROAST

BEEF ROAST

Fish fingers, chips, peas -£9.5

Battered chicken nuggets, chips, peas - £9.5

Mac and cheese - £9.5

(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.

