

The Saracens Head

SAMPLE DINNER MENU

STARTERS

Spiced Cauliflower soup, Netherend Farm butter, crusty bread - £9.50

Deep fried brie, cranberry and orange glaze -£10

Whitebait, curry mayonnaise -£10

Ham and cheese croquette, mustard cream -£10

Smoked bacon and brie tart, red onion chutney-£10

MAINS

Pan fried gnocchi, button mushrooms, spinach, parmesan sauce(V)(VE) - £19

Beer battered haddock, chips, mushy peas, tartare sauce (GF*) - £21

Double Smash Burger, Monterey jack cheese, sourdough bun, chips, coleslaw - £19.5

Sweet potato, spinach and chickpea curry, coconut rice, onion bhajis (VE)(GF*) - £19

Mushroom and onion burger, Monterey jack cheese, sourdough bun, chips, coleslaw (V)(VE*) - £19

Gammon, garden peas, eggs, chips - £19.5

Beef and Guinness Pie, mashed potato, roasted carrots and red cabbage, jus -£20

Welsh dragon sausages, chive mashed potato, seasonal greens and jus -£20

Beef Lasagne, chips, salad -£19.5

SIDES

Chips £4.5

Garlic Bread £4

Cheesy Garlic Bread £5

Peppercorn Sauce £4.5

Seasonal Greens £4.5

CHILDREN'S £10.75

Battered Haddock, chips, mushy peas

Mushroom burger, chips

Smash Cheeseburger, chips



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SAMPLE DAILY DINNER MENU


DESSERTS £8.50

Sticky toffee pudding, vanilla ice cream
Chocolate brownie, vanilla ice cream
Treacle tart, vanilla ice cream
Apple crumble cheesecake
Vanilla Crème Brulee (GF*)

ICE CREAMS

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

Vanilla
Chocolate
Alphonso Mango Sorbet
Cherry Cola Sorbet



*These dishes can be made gluten free or vegan. Please ask your server if you would prefer this option. 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