The Saracens Head

DAILY DINNER MENU

- Sunday 23rd March -

STARTERS

Vegetable soup, Netherend Farm butter, crusty bread (V) - £9.50

Deep fried brie, orange gel (V) - £10

Whitebait, curry mayonnaise - £10

Courgette fritters, tahini dip (V) - £10

Ham, brie and cranberry tarts - £10

BBQ chicken wings - £10

MAINS

902 Welsh Ribeye - confit mushroom, slow roasted tomato, chips (GF*) - £36

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

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

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

Double Smash Burger, Monterey jack cheese, sourdough bun, chips, coleslaw - £20

Gammon, chips, peas, eggs - £20

Pan fried seabass, sauteed new potatoes, tenderstem broccoli, warm tartare sauce -£23

Welsh Dragon sausages, mashed potatoes, seasonal greens, jus - £20

Venison chilli, rice, guacamole, sour cream (GF*) - £20

SIDES

Chips £4.5 Garlic Bread £4 Cheesy Garlic Bread £5 Peppercorn Sauce £4.5 Seasonal Greens £4.5 Stilton sauce £4.5

CHILDREN'S £10.75

Battered haddock, chips, mushy peas Mushroom burger, chips (V)(VE*)Smash burger, chips Beef lasagne, garlic bread



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DESSERTS £8.50

Citrus cheesecake, mango coulis

Pineapple posset, shortbread

Apple, blackberry and cinnamon crumble tart, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, hot chocolate fudge sauce, vanilla ice cream

ICE CREAMS

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

Vanilla Chocolate Alphonso Mango Sorbet Cherry Cola Sorbet Passionfruit 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