



The Saracens Head
HOTEL & RESTAURANT

Spring Vegetable Soup

bread roll & butter

Chicken Liver & Redcurrant Parfait

Burnt shallot puree, pink peppercorn butter, sourdough toast

Smoked Trout & Prawn Salad (gf)

pickled cucumber, marie-rose, charred lemon

Lemon & Mint Houmous, Heirloom Tomato & Olive Salad (gf) (ve)

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Roast Rump of Local Beef

roast & creamed potatoes, Yorkshire pudding, roast gravy

Roast Leg of Lamb

rosemary stuffing, roast & creamed potatoes, Yorkshire pudding, roast gravy

Roast Breast of Turkey

rosemary stuffing, roast & creamed potatoes, Yorkshire pudding, roast gravy

Pan Seared Sea Bass

saffron new potatoes, mussels, leeks & hollandaise

Oyster Mushroom & Parmesan Risotto (gf) (v)

parmesan straw, pine nuts

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Bramley Apple Pie

custard or vanilla ice cream

Baileys Chocolate Brulee

Vanilla ice cream, shortbread biscuit

Saracen's Mess

fresh berries, meringue, cream, lemon curd, mint

Cheese Board

celery, grapes, onion chutney & crackers

2 Courses £23.00

3 Courses £26.00

V = Suitable for Vegetarians. GF = Gluten Free. VE = Suitable for Vegans

Please speak to a member of staff if you have any dietary requirements.

Although every care is taken to ensure dishes are free from requested allergens, some traces may remain.

Some dishes can be adapted for Gluten/Dairy Free diets with advance notice.

As the food is cooked fresh, please allow additional time for chefs to prepare your meal during busy periods