

# The Saracens Head

## SUNDAY LUNCH MENU

### STARTERS

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Olives -£3.50

Soup of the day, Netherend Farm butter, sliced Baltic loaf (V)(VE\*) - £10

Cajun Calamari, garlic aioli -£10

Deep fried brie, caramelized onion chutney (V) -£10

Italian cured meats, sun dried tomato, sliced Baltic loaf - £10

BBQ chicken wings -£10

### SUNDAY ROAST £22

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*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

ROASTED PORK BELLY WITH SAGE AND ONION STUFFING

BRAISED ROLLED SHOULDER OF LAMB

MUSHROOM PITHIVIER (V) (VE\*)

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

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

### EXTRAS

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Cauliflower cheese, parmesan crumb £4.5

Garlic bread £4.5

Chips £4.5

Cheesy garlic bread £5.5



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### CHILDREN'S

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

#### CHICKEN – BEEF

Fish fingers, chips, peas -£9.5

Sausage, chips, garden peas -£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.

