



THE SARACENS HEAD

MENU

SHARERS

DELI BOARD £15

A selection of cured meats, olives, capers and mozzarella with rustic breads, olive oil and balsamic

BREAD BOARD £4

Focaccia, brioche and ciabatta bread with extra virgin olive oil and balsamic (v)

OLIVES £3

Marinated mixed olives (v)

CAMEMBERT £13

Infused with garlic & rosemary served baked in a sourdough loaf with Saracen's onion jam & maple syrup (v)

MEZZE £15

Garlic & white bean hummus, olive oil & balsamic, falafel, red pepper stuffed with feta, oven roasted aubergine, sunblushed tomato & rocket salad and pita bread (v)

STARTERS

SOUP OF THE DAY £5

Sourdough & seasoned butter (v)

WILD MUSHROOMS £7

Wild mushrooms cooked in garlic, shallots, oregano and cream topped with blue cheese and herb crumb served with toasted sourdough (v)

CAPRESE SALAD £7

Beef tomatoes, buffalo mozzarella, herb oil, balsamic glaze & fresh basil (v)

CORNISH SARDINE £7

Butterflied whole sardine served on herb crostini with olive tapenade & sunblused tomatoes

GAMBAS £7

Tiger prawns cooked in garlic, chorizo & chilli in a tomato sauce served with toasted sourdough

ASPARAGUS £8

Asparagus wrapped in parma ham, poached egg & hollandaise (ng)

SANDWICHES

served 12-5pm and served on ciabatta with Saracen's rainbow slaw

REUBEN £8

Pastrami, swiss cheese, dill pickles, sauerkraut, american mustard & pickled red onion

MEDITERRANEAN £7

Roasted peppers, red onions, courgettes and sun blushed tomatoes with buffalo mozzarella and oregano pistou(v)

STEAK £8

4oz buckby rump steak with dijon mustard mayonnaise & wild leaves

FISH FINGER £7

Battered cod goujons with homemade tartar & wild leaves

PIZZA

CHICKEN £13

Roast chicken, Parma ham, sun blushed tomatoes, mozzarella, dolcelatte, rocket

SPICY NACHO BEEF £13

Spiced Beef mince, jalepenos, mozzarella, nacho cheese sauce

CHARCUTERIE £13

Cured Italian & Spanish meats, mozzarella

MEDITERRANEAN £12

Roasted mediterranean vegetables, olives, sun-blushed tomatoes, mozzarella, oregano pistou, rocket (v)



MAIN COURSE

PIE OF THE DAY £14

Baked in a puff pastry case topped with herb & cheddar crumb served with mashed potatoes, seasonal greens & homemade gravy

CHICKEN CAESAR £13

Roasted chicken, sweet romaine, parma ham, herb croutons, caesar dressing and parmesan

SEAFOOD TAGLIATELLE £18

Mussel meat, tiger prawns & scallops with tagliatelle pasta in a langoustine bisque topped with lemon & herb gremolata and shell on prawns

100Z LONG BUCKBY RIBEYE £25

Thick cut chips, roasted portobello mushroom, beef tomato & dressed leaves (ng)

80Z LONG BUCKBY RUMP £18

Fries, bearnaise Sauce & dressed watercress (ng)

FISH & CHIPS £13

Cod battered with Timothy Taylors Landlord served with thick cut chips, homemade tartar & minted pea puree

WILD MUSHROOM RISOTTO £14

Wild mushroom, truffle & thyme risotto finished with italian cheese (v,ng)

ADD CHICKEN BREAST £4

DAHL £13

Aromatic sweet potato & lentil Dahl served with coconut infused rice, herb yoghurt & naan

SCAMPI £11

Scottish breaded scampi, thick cut chips, minted pea puree & homemade tartar

SALMON £17

Pan roasted salmon fillet on a warm salad of new potatoes, asparagus, green beans, samphire and cherry tomatoes (ng)

BURGERS

served with fries and saracen's rainbow slaw

CHICKEN £13

Roasted chicken breast, chorizo, sriracha mayo, baby gem, relish & dill pickles

SARACEN'S BURGER £13

7oz beef patty, streaky bacon, swiss cheese, baby gem, relish & dill pickles

REUBEN BURGER £14

7oz beef patty, pastrami, sauerkraut, pickled red onions, swiss cheese, american mustard, baby gem, relish & dill pickles

HALLOUMI £13

Grilled halloumi, roasted red pepper, baby gem, relish & dill pickles (v)

ITALIAN BURGER £14

7oz beef patty, prosciutto, dolecelatte, sun-blushed tomato mayo, rocket

BLACK & BLUE £13

7oz beef patty, roasted portobello mushroom, stilton, truffle mayo & rocket

SOME OF OUR DISHES CAN BE PREPARED GLUTEN FREE & VEGETARIAN, PLEASE ASK A MEMBER OF THE TEAM FOR MORE INFORMATION

SEASONAL GREENS £3

WILD LEAF, TOMATO &

PARMESAN SALAD £3

PEPPERCORN SAUCE £2

BEARNAISE SAUCE £2

SIDES

SKINNY FRIES £3

THICK CUT CHIPS £3

SWEET POTATO FRIES £4

'POSH CHIPS' £4

EXTRA CRISPY TOSSED IN ROSEMARY & BLACK TRUFFLE OIL FINISHED WITH SHAVED GRANA PADANO

OUR CHEFS

DENES BIAS

GYORGY KOMOCZI

LEANNE CORLETT

VEGETARIAN OPTION AVAILABLE (V)

VEGAN OPTION AVAILABLE (VG)

DISHES ARE AVAILABLE WITH NO

GLUTEN (NG) OR LACTOSE (L)

CONTAINING INGREDIENTS, BUT MAY

VARY SLIGHTLY, PLEASE SPECIFY WHEN

ORDERING

ALL FOOD IS FRESHLY COOKED TO ORDER.

WRITTEN ALLERGY

INFORMATION IS AVAILABLE ON

REQUEST, PLEASE MAKE STAFF

AWARE OF ANY ALLERGIES

TO THE BEST OF OUR

KNOWLEDGE ALL FOOD IS GM

FREE. OUR FOOD IS PREPARED

IN A KITCHEN WHERE NUTS,

GLUTEN AND OTHER FOOD

ALLERGENS ARE PRESENT. OUR

MENU DESCRIPTIONS DO NOT

INCLUDE ALL INGREDIENTS