



THE SARACENS HEAD

SUNDAY 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)

CAMEMBERT £13

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

OLIVES £3

Marinated mixed olives (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)

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 on ciabatta with Saracen's rainbow slaw

ROAST BEEF £8

Long Buckby Sirloin and horseradish sauce

ROAST PORK £8

Old spot pork loin, apple sauce and cranberry, sage & onion stuffing

ROASTS

All of our roasts are served with roast potatoes, maple glazed root vegetables, seasonal greens, cauliflower cheese, cranberry, sage & onion stuffing, homemade yorkshire pudding, braised red cabbage and homemade gravy

BEEF £14

Roast Sirloin of Long Buckby Beef, served rare

PORK £13

Roast Old Spot Pork Loin & Crackling

LAMB £15

Slow braised Lamb Shank

NUT ROAST £12

hazelnuts, walnuts, almonds and peanuts delicately flavoured with mixed herbs

Children's roast available with the exception of Lamb Shank, all £8



MAIN COURSE

PIE OF THE DAY £14

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

FISH & CHIPS £13

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

SEAFOOD TAGLIATELLE £18

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

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 (v)

SEABASS £17

Seabass fillets served with cherry tomatoes, clams, linguine and sweetcorn puree tossed in a white wine sauce.

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

SIDES

SEASONAL GREENS £3

SKINNY FRIES £3

WILD LEAF, TOMATO & PARMESAN SALAD £3

'POSH CHIPS' £4

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

PIGS IN BLANKETS £4

SWEET POTATO FRIES £4

CAULIFLOWER CHEESE £4

THICK CUT CHIPS £3



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