

MENU

SHARES & NIBBLES

Anti Pasto (ng) £10

- Prosciutto Crudo
- Chorizo
- Salami Milano
- Salt beef pastrami
- Grilled home baked breads
- Oils and dips and pickles
- Whole baked Camembert

Olives (v, ng) £3

Home marinated mixed olives

Breads (v, ng) £3

- Grilled home baked breads
- Oils and dips

STARTERS

Cauliflower

Cauliflower, Gruyere and mature cheddar soup, baked sourdough and butter (v, ng) £5

Mushrooms

Wild mushrooms tossed in garlic butter, cream, Grana Padano and rosemary oil served on home baked brioche (v, ng, vg, l) £6

Crab

Devon crab and violet potato beignet and sauce vierge £7

Ham

Ham hock, leek and pistachio terrine, burnt apple puree and home baked foccacia (ng, l) £6

Pork

Confit pig cheeks, pickled pak choi, crispy rice noodles, soy, sesame ginger and lime dip (l) £7

LIGHT BITES

For those with a smaller appetite, some of our dishes are available as a smaller portion

Reuben

Salt beef pastrami, sauerkraut, pickled red onions, saffron aioli, American mustard, Swiss cheese grilled sandwich £7

Fish Fingers

Plaice goujons, tartare sauce and rocket sandwich £7

Pork

Roast pork loin, apple puree and stuffing sandwich £7

Branberry

Brie and cranberry sauce grilled sandwich (v) £6

Scampi

Breaded whole tail Scottish scampi, thick cut chips, garden peas and tartare sauce £10/£7

Posh Ham, Egg & Chips

Pressed ham terrine, fried egg, crisp black pudding, spiced apple puree, wild rocket and thick cut chips (ng) £12

Frittata

Wild mushroom, chorizo and Grana Padano omelette, grilled sourdough and wild rocket (ng) £9

Available without chorizo (v)

Fish and Chips

Beer battered cod loin, thick cut chips, tartare, minted peas (ng) £13/£8

Pie

Chefs pie of the day £13/£8

Please ask a member of staff or see specials board for today's option



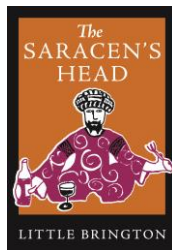
/saracenshead



@saracenshead
@tobypubdog



/the_saracens_head



MAIN COURSES

Duck Pan fried duck breast, fondant potato, carrot and clementine puree, chestnut granola, grilled chicory and pan jus	£16
Pork Twice cooked pork belly, pomme puree, chorizo and kale, roasted apple and scrumpy sauce (ng)	£15
Venison Polpette al Sugo Venison and pork meatballs <i>polpette</i> hand rolled with fennel seeds, oregano and garlic in a rich tomato sauce <i>al sugo</i> finished with herb pangrattato (l)	£14
Tagine Cauliflower, potato, spinach and chick pea tagine, pickled red onion, harissa couscous and toasted almonds (v, ng, l, vg)	£13
Burger 8oz hand pressed Buckby beef patty, relish, rocket, Swiss cheese and pickled red onion in a grilled brioche bun, rainbow slaw and skinny fries (ng)	£14
Rib Eye 10oz 28 day aged Buckby rib eye steak, vine tomatoes, French beans and thick cut chips	£21

SIDE ORDERS

All £3 unless stated

- Wild leaf and parmesan (ng, v)
- Skinny fries (ng, v)
- Thick cut chips (ng, v)
- Seasonal greens (ng, v)
- 'Posh Chips' – Extra crispy tossed in rosemary and black truffle oil finished with shaved Grana Padano £3.95
- Peppercorn brandy sauce
- Stilton and chive cream

DESSERTS

Sticky Toffee Pudding Date sticky toffee pudding, salted caramel and black treacle sauce, white chocolate ice cream (v)	£6
Panna Cotta Dark chocolate and hazelnut panna cotta, blackberry and cream sorbet, meringue and chocolate soil (v, ng)	£6
Crème Brûlée Morello cherry ripple crème brûlée and Earl Grey shortbread (v)	£6
Fig & Berries Fig, Northamptonshire honey and stem ginger cake, mulled winter berries, clotted cream and honeycomb	£6
Cheese Gorgonzola, Somerset brie, Wensleydale & Cranberry, Saracens fruit chutney, home baked sea salt and thyme oat cakes	£8
Affogato Your choice of ice cream and an espresso shot to pour over – a Venetian classic <i>Ask staff for todays ice cream options</i>	£4
Ice Creams & Sorbets Selection of fine ice creams and sorbets <i>Ask staff for todays ice cream options</i>	£1.50 per scoop

The Chefs:
William Mountain
Marco Freitas
Ryan Britten

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

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.

All food is freshly cooked to order.
Function room available for business meetings, weddings (Civil License held), birthdays, christenings, parties