

Bar and Kitchen  
Est. 2006

## SHARING BOARDS

### Antipasto £15

- Cured meats
- Smoked salmon
- Hot smoked mackerel
- Bocconcini
- Marinated anchovies
- Ham hock pie
- Grilled rustic breads
- Oils, balsamic and dips
- Pickles

### Camembert £11

Whole baked camembert studded with garlic and rosemary, red onion marmalade and grilled breads (ng)

## STARTERS

### Soup £5

Purple sweet potato and leek (v, ng)

### Scotch Egg £7

Black and white pudding scotch egg, saffron aioli, asparagus soldiers

### Fish Cake £7

Smoked salmon, mackerel and devon crab, pea salad, hollandaise

### Breads £5

Grilled rustic breads, home marinated olives, oils, balsamic and dips (v)

## SALADS

### Pea & Bocconcini £11

Baby mozzarella pearls, Prosciutto Crudo, peas, asparagus and radish tossed in wild leaves, dressed with herb pesto (ng, v)

*Available (v) without prosciutto*

### Steak £12

Roast rib of beef, brioche, rosemary and truffle croutons, wild leaves, red onion jam, herb dressing

## GRILL

### Sirloin £21

10oz Long Buckby Sirloin, confit tomato, red onion and wild mushroom chutney, thick cut chips, dressed leaves. *Add pepper sauce - £1.95*

### Posh Ham, Egg & Chips £13

Chargrilled 10oz gammon steak, black pudding, free range eggs, burnt apple puree, thick cut chips and wild rocket

### Mixed Grill £24

Chargrilled sirloin, free range chicken, gammon, venison sausage, black pudding and fried egg. Thick cut chips, onion rings, roasted tomato, mushroom chutney and wild rocket.

## MAIN COURSES

### Venison Bangers & Mash £13

Local venison sausages, black pudding, mash, onion gravy, buttered spring greens

### Pie £13/£8

Chefs pie of the day

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

### Sea Bass £14

Pan fried sea bass, rice noodles and pak choi tossed in chilli, ginger, sesame and soy finished with toasted peanuts, fresh lime and coriander (ng)

### Fish & Chips £12/£8

Beer battered cod loin, thick cut chips, tartare, minted peas (ng)

### Lasagne £10

Beetroot, red onion and goats cheese lasagne, garlic brushed ciabatta, wild rocket salad (v)

### Scampi £10/£7

Breaded whole tail Scottish scampi, thick cut chips, garden peas and homemade tartare



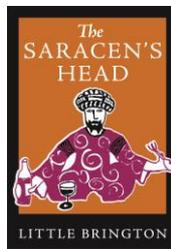
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## SIDE ORDERS

All £3 unless stated otherwise

- Wild leaf and parmesan (ng, v)
- Mixed olives (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

## LUNCH

Served Monday – Saturday 12 – 3

**Stone baked, rustic white or wholegrain, Italian style baguette or brioche bun served with dressed leaves and rainbow slaw**

**Cheese** £6

Mature cheddar and Branston  
Pickle

**Sausage & Egg** £7

Local venison sausage, fried free  
range egg, hollandaise

**Roast Beef** £8

Roast rib of Buckby beef, sriracha  
mayo, red onion marmalade, wild  
rocket

**Italian** £7

Prosciutto Crudo, Salami Milano,  
chorizo, mustard mayo, wild  
rocket

**Pulled Pork** £7

Saracens reared pork braised for 8  
hours in smoky herbs and spices

**Salmon** £7

Scottish smoked salmon, saffron  
aioli, wild rocket

*Add a mug of today's soup for £2*

## CHILDREN

Kids eat free during half term and Bank Holidays.

**Sausage** £4

Two pork sausages, mashed  
potato and peas or beans

**Chicken Nuggets** £4

Chicken nuggets, chips and peas or  
beans

**Fish Fingers** £4

Fish fingers, chips and peas or  
beans

**Mini Burger** £5

Beef burger, cheese, chips and  
coleslaw

**Bread & Butter** £2

Bread roll and butter

The Chefs: William Mountain, Justin Blackwell  
and Marco Freitas

Vegetarian options available – (v)

Vegan options available - (vg)

Dishes are available with no gluten (ng)  
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.

Function room available for business meetings,  
weddings (Civil License held), birthdays,  
christenings, parties



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