



Bar and Kitchen
Est. 2006

S T A R T E R S

Soup	£5
Purple sweet potato and leek (v, ng)	
Pork	£7
Pulled pork and apple rillette, sourdough and Saracens chutney (ng)	
Salami	£6
Mixed Italian salami platter, marinated olives (ng)	
Prawn	£7
Classic prawn cocktail with bread and fresh lemon (ng)	
Calamari	£6
Crisp calamari, fresh lemon and homemade tartare sauce	
Garlic Bread	£3
Ciabatta brushed with garlic butter (ng, v)	

R O A S T S

Beef	£13/£8
Roast rib of Long Buckby beef (served rare) with Yorkshire pudding (ng)	
Lamb	£11/£7
Roast leg of Watford Fields lamb (served blushing) (ng)	
Pork	£11/£7
Roast pork with crackling	
Vegetarian	£10/£7
Nut roast with roasted Jersey Royals, Yorkshire pudding, cauliflower cheese and vegetarian gravy (v)	

P U B C L A S S I C S

Pie	£13/£8
Chefs pie of the day <i>Please ask a member of staff or see specials board for todays option</i>	
Scampi	£10/7
Breaded whole tail Scottish scampi, thick cut chips, garden peas and homemade tartare	
Gammon, Egg & Chips	£10/7
Grilled gammon, fried free range eggs, thick cut chips, dressed leaves and proper crackling (ng)	
Mackerel Salad	£11
Hot smoked mackerel, warm Jersey Royals, wild leaf, sun dried tomato salsa, herb dressing (ng)	
Pea & Bocconcini Salad	£11
Baby mozzarella pearls, Prosciutto Crudo, peas, asparagus and radish tossed in wild leaves, dressed with herb pesto (ng, v) <i>Available (v) without prosciutto</i>	

The Chefs: William Mountain, Justin Blackwell, Marco Freitas

*Vegetarian options available – (v)
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



/saracenshead



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@tobypubdog



/the_saracens_head