

SUNDAY 21ST JANUARY 2018

SHARES & NIBBLES

Anti Pasto (ng) £15	Olives (v, ng) £3	Breads (v, ng) £3
<ul style="list-style-type: none">• Prosciutto Crudo• Chorizo• Salami Milano• Salt beef pastrami• Grilled home baked breads• Oils and dips and pickles• Whole baked Camembert	Home marinated mixed olives	<ul style="list-style-type: none">• Grilled home baked breads• Oils and dips

STARTERS

Cauliflower	£5
Cauliflower, Gruyere and mature cheddar soup, baked sourdough and butter (v, ng)	
Mushrooms	£6
Wild mushrooms tossed in garlic butter, cream, Grana Padano and rosemary oil served on home baked brioche (v, ng, vg, l)	
Mackerel	£6
Hot smoked mackerel grilled in a sauce vierge, wild rocket and fresh lemon (ng)	
Ham	£6
Ham hock, leek and pistachio terrine, burnt apple puree and home baked focaccia (ng, l)	
Pork	£7
Confit pig cheeks, pickled pak choi, crispy rice noodles, soy, sesame ginger and lime dip (l)	

LIGHT BITES

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

Reuben	£7
Salt beef pastrami, sauerkraut, pickled red onions, saffron aioli, American mustard, Swiss cheese grilled sandwich	
Fish Fingers	£7
Plaice goujons, tartare sauce and rocket sandwich	
Pork	£7
Roast pork loin, apple puree and stuffing sandwich	
Tagine	£13
Cauliflower, potato, spinach and chick pea tagine, pickled red onion, harissa couscous and toasted almonds (v, ng, l, vg)	
Scampi	£10/£7
Breaded whole tail Scottish scampi, thick cut chips, garden peas and tartare sauce	
Posh Ham, Egg & Chips	£12
Pressed ham terrine, fried egg, crisp black pudding, spiced apple puree, wild rocket and thick cut chips (ng)	
Fish and Chips	£13/£8
Beer battered cod loin, thick cut chips, tartare, minted peas (ng)	
Pie	£13/£8
Chefs pie of the day	
<i>Please ask a member of staff or see specials board for today's option</i>	



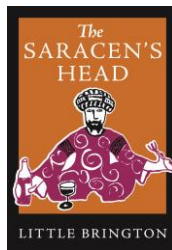
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ROASTS

All roasts are served with roast potatoes, honey glazed carrots and parsnips, carrot puree, seasonal greens, root vegetable mash, spiced red cabbage and cauliflower cheese.

Beef Roast rib-eye of Buckby beef (served rare) with Yorkshire pudding (ng)	£13/£8
Pork Roast pork with sage and onion stuffing(ng)	£11/£7
Lamb Roast leg of lamb (served blushing) with sage and onion stuffing (ng)	£12/£8
Nut Roast Nut roast with roast potatoes, Yorkshire pudding, cauliflower cheese and vegetarian gravy (v)	£10/£7

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

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

WHAT'S ON?

Burns Night, Thursday 25th January. £30 for three courses
Valentine's Day, Wednesday 14th February. £45 for six courses, tea & coffee and Prosecco

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