



Bar and Kitchen  
Est. 2006

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## S T A R T E R S

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<b>Soup</b>	£5
Soup of the day with warm bread (v) (ng)	
<b>Terrine</b>	£6
Pressed head to trotter terrine, burnt Saracens orchard apple puree, grilled brioche (ng)	
<b>Mackerel</b>	£7
Hot smoked mackerel rillettes, tzatziki, pickled fennel and hand baked sea salt and thyme oat cakes (ng)	
<b>Calamari</b>	£6
Crisp calamari, saffron mayo and fresh lemon	
<b>Bread and Olives</b>	£6
Rustic breads and marinated olives (v)(ng)	
<b>Garlic Bread</b>	£3
Ciabatta brushed with garlic butter (v) (ng)	

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## R O A S T S

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<b>Beef</b>	£13/£8
Roast sirloin of Buckby beef (served rare) with Yorkshire pudding (ng)	
<b>Pork</b>	£11/£7
Roast pork with crackling(ng)	
<b>Chicken</b>	£11/£7
Roast chicken with chestnut and cranberry stuffing (ng)	
<b>Vegetarian</b>	£10/£7
Nut roast with roast potatoes, Yorkshire pudding, cauliflower cheese and vegetarian gravy (v)	

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## P U B C L A S S I C S

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<b>Fish &amp; Chips</b>	£12/8
Beer battered cod loin, thick cut chips, tartare, crushed peas (ng)	
<b>Scampi</b>	£10/7
Breaded whole tail Scottish scampi, thick cut chips, garden peas and homemade tartare	
<b>Pie</b>	£13/8
Long Buckby beef, beer and cheddar pie, thick cut chips and autumn greens	
<b>Posh Ham, Egg &amp; Chips</b>	£13
Pressed head to trotter ham terrine, truffle fried duck egg, thick cut chips, burnt apple puree, wild rocket (ng)	
<b>Risotto</b>	£11
Leek, Gorgonzola and chestnut risotto, truffle and rosemary and shaved Grana Padano (v, ng)	
<b>Steak Salad</b>	£11
Chargrilled Buckby sirloin, roasted jersey royals, red onion marmalade tossed in wild leaves and topped with whipped Gorgonzola and chestnuts (ng)	

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*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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