



THE SARACENS HEAD

BOXING DAY MENU

SHARERS

DELI BOARD £15

A selection of cured meats, olives, capers and mozzarella with rustic breads, olive oil and balsamic

BREAD BOARD £5

focaccia, brioche and ciabatta bread with extra virgin olive oil and balsamic (v)

CAMEMBERT £14

Infused with garlic & rosemary served baked in a sourdough loaf with maple syrup and redcurrant & cranberry jam (v)

OLIVES £3

Marinated mixed olives (v)

STARTERS

SOUP £6

Roasted root vegetable & sage soup served with sourdough & seasoned butter (v)

GOATS CHEESE £7

Honey baked goats cheese served on herb crostini with a pear & walnut salad

HAM HOCK TERRINE £7

Piccalilli & crostini

SMOKED SALMON £8

smoked salmon with beetroot, vodka & dill infused creme fraiche & wild leaves (ng)

VENISON CARPACCIO £9

Carpaccio of Venison, blackberry jus, honey roasted walnuts and shaved parmesan (ng)

ROASTS

All of our roasts are served with roast potatoes, maple glazed root vegetables, seasonal greens, cauliflower cheese, cranberry, sage & onion stuffing, homemade yorkshire pudding, braised red cabbage and homemade gravy

BEEF £15

Roast Sirloin Beef, served rare

PORK £14

Roast Old Spot Pork Loin & Crackling

TURKEY £15

Turkey stuffed with sausage, fennel & chestnuts

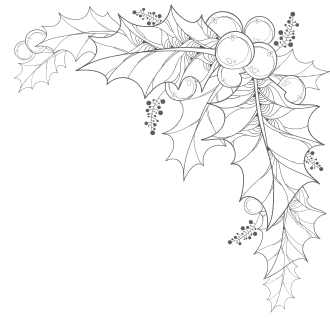
NUT ROAST £13

hazelnuts, walnuts, almonds and peanuts delicately flavoured with mixed herbs

LAMB £16

Slow braised Lamb Shank

Children's roast available with the exception of Lamb Shank, all £8



MAIN COURSE

PIE OF THE DAY £15

Baked in a puff pastry case topped with herb crumb served with mashed potatoes, seasonal greens & homemade gravy

FISH & CHIPS £13

Cod battered with Timothy Taylors Landlord served with thick cut chips, homemade tartar & minted pea puree

SEAFOOD TAGLIATELLE £18

Mussel meat, tiger prawns & scallops with tagliatelle pasta in a langoustine bisque topped with lemon & herb gremolata and shell on prawns

WILD MUSHROOM RISOTTO £14

Wild mushroom, truffle & thyme risotto finished with italian cheese (v,ng)
ADD CHICKEN BREAST £4

HAKE £18

Pan roasted fillet of Hake served with herb buttered Jersey royals, green beans, samphire and lemon & caper butter (ng)

SOME OF OUR DISHES CAN BE PREPARED GLUTEN FREE & VEGETARIAN, PLEASE ASK A MEMBER OF THE TEAM FOR MORE INFORMATION

SIDES

SEASONAL GREENS £3

SKINNY FRIES £3

WILD LEAF, TOMATO & PARMESAN SALAD £3

'POSH CHIPS' £4

EXTRA CRISPY TOSSED IN ROSEMARY & BLACK TRUFFLE OIL FINISHED WITH SHAVED GRANA PADANO

PIGS IN BLANKETS £4

SWEET POTATO FRIES £4

THICK CUT CHIPS £3



OUR CHEFS

DENES BIAS
TONY ROR
AARON BOSDET-KITCHENER

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

ALL FOOD IS FRESHLY COOKED TO ORDER.
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