

RESTAURANT

MENU

THE SARACENS HEAD
Little Brington

BEFORE

Beef Tallow Muffins | Honey | Cultured Butter 5
Saracens Sausage Roll | Cranberry | Pistachios | Apple Butter 6
Croquettes | Leek | Black Bomber | Black Garlic 5

STARTERS

Lamb Tostada | Pico De Gallo | Tortilla | Coriander | Onion 12
French Onion | Brioche | Black Bomber | Beef 10
Loch Hyde Scallop | Onion | Curry | Cashews | Coriander 16
“Cheesy Chips” | Pomme Pavè | Black Garlic | Parmesan | Chive 9

MAINS

28 Day Aged Fillet | Onion | Mushroom | Frickle | Pomme Pavè | Jus 36
Lamb Rump | Shoulder | Carrot | Pastrami Spice | Golden Cross | Mint 28
Duck Breast | Duck Leg | Creamed Potato | Celeriac | Blackberry | Jus 28
Beef Short-Rib | Duchesse Potatoes | Carrot | Stilton | Jus 28
Hake Supreme | Avruga Caviar | Seaweed | Arborio | Nduja Beurre Blanc 25
Delicata Squash | Vadouvan | Tortellini | Candid Seeds 22

SHARE

“All About The Poussin” 50
Malt Thigh | Dirty Salad | Croquette | Hen Of The Woods | Madeira Jus

SIDES

Triple Cooked Chips | Smoked Salt | Cider Vinegar 5
Imperator Carrots | Cultured Butter | Pastrami Spice 5
Haricot Verts | Hazelnut | Garlic | Parsley | Lemon 5

Allergens?

Please make your server aware of any allergies so we can advise you. Scan
QR code for allergens relating to these dishes

Tips

All tips are shared equally between all staff

