

SUNDAY LUNCH

AT

THE SARACENS HEAD

LITTLE BRINGTON

NIBBLES

Flat Bread 6

served with house hummus and Za'tar spice

Croquettes 5

Parmesan, potato & black truffle v

House Marinated Olives 4

v ng gfo

STARTERS

Soup 8

Our soup of the day served with sourdough and salted butter v vg gfo

Parfait 9

Homemade chicken liver parfait, braised red onion marmalade & home baked brioche gfo

Gambas 12

King prawns tossed in garlic and parsley finished with Romesco sauce gfo

Wild Mushroom 9

Wild mushrooms tossed in garlic, chives and shallots finished with white wine, cream & whipped goat cheese on grilled sourdough v gfo

ROASTS

All of our roasts are served with

Dripping Potatoes | Glazed Carrot | Braised Red Cabbage | Yorkshire Pudding | Sage & Onion Stuffing | Buttered Greens | Cauliflower Cheese | Red Wine Jus

Lamb Rump 25

Corn Fed Chicken 23

Sirloin Of Beef 25

Add an additional meat to your roast 5

Vegetarian Roast | Herbed Roasties | Mushroom | Spiced Vegetables 20

Childrens Roast - Chicken or Beef 12.50

ROASTS

Caesar Salad 20


Chargrilled free range chicken, little gem, house Caesar dressing, sourdough, crispy smoked bacon, poached egg and parmesan gfo available without chicken & bacon v

Fish & Chips 20

Beer battered haddock, triple cooked chips, peas, house tartare and fresh lemon

Saracens Burger 20

70z beef patty, smoked bacon, cheddar, gem lettuce, dill pickles, house burger sauce, fries & brioche bun gfo



SIDE DISHES

Pigs in Blankets 6

Triple cooked chips 5

Fries 5

Posh chips 7

Extra crispy tossed in rosemary & garlic oil and finished with black truffle mayo & shaved parmesan

Cauliflower Cheese 5

Market Greens 4

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D E S S E R T S

Sticky Toffee Pudding 9

Our sticky toffee pudding, salted caramel sauce and Joeys vanilla gelato *v*

Chocolate 9

Rich chocolate brownie, white chocolate mascarpone, chocolate soil and Joeys pistachio gelato *v*

Creme Brulee 9

Homemade creme brulee served with almond sable biscuit *v gfo*. Ask staff for todays flavour

Crumble 9

Braised apple and summer berry crumble, oat granola topping and crème anglaise *v*

Saracens Cheese Board 12

Mature cheddar, French brie and Shropshire blue served with onion jam and oat cakes *v*

Affogato 7

A shot of espresso to pour over your choice of Joeys Gelatos. Ask staff for available flavours *v, vg, gfo*

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H O T D R I N K S

Americano £3

Cappucino £3.50

Double espresso £3.30

Espresso £3

Flat white £3.50

Floater coffee £3.90

Hot chocolate £3.90

Liquor coffee £6.90

Mocha £3.90

Tea £3

Tea pigs speciality brew £3.30

Everyday brew | Earl grey strong | Peppermint | Mao feng | Super fruit | Chamomile

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