



M A I N M E N U

AT

T H E S A R A C E N S H E A D

LITTLE BRINGTON

N I B B L E S

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

S T A R T E R S

Soup 8

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

Korean Pork 9

Chargrilled pork belly, crispy corn, pickles, coriander and Korean spiced marinade *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*

S A L A D S

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

Caprese Salad 18

Isle of White heirloom tomatoes, whole burrata, mixed wild leaves, house pesto & sourdough *v gfo*

S I D E D I S H E S

Triple cooked chips 5

Fries 5

Creamed potatoes 5

Posh chips 7

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

Caesar Wedge 5

Market Greens 4



T H E S A R A C E N S H E A D

LITTLE BRINGTON

G R I L L

Saracens Burger 20

7oz beef patty, smoked bacon, cheddar, gem lettuce, dill pickles, house burger sauce, fries & brioche bun *gfo*
Trade beef patty for veggie patty or buttermilk chicken

French Dip Burger 23

7oz beef patty, chorizo jam, melted brie, beef dripping mayonnaise, gem lettuce, dill pickles, peppercorn sauce, fries & brioche bun

Rib Eye 38

10oz chargrilled rib eye steak, triple cooked chips, crispy onions & Caesar wedge
Front end loin cut offering intense flavour due to fat content. Chefs suggestion: between rare & medium

Flat Iron 32

10oz chargrilled flat iron steak, triple cooked chips, crispy onions & Caesar wedge.
A marbled flavourful cut from the shoulder of the cow. Chefs suggestion: medium rare

Bangers & Mash 18

Chargrilled Cumberland sausages, creamed potato, summer greens, crispy onions & jus *gfo*

(ng) - no gluten | (gfo) - gluten free option | (v) - vegetarian | (vg) - vegan

M A I N S

Lamb 28

Pan roasted rump of lamb, gnocchi, petit pois, fennel jam, whipped goats cheese and lamb jus

Chicken 24

Chargrilled chicken breast, creamed potato, asparagus, wild mushrooms, crackling & jus *gfo*

Seabass 26

Pan fried seabass, Cornish potatoes, British summer greens, beurre blanc & caviar *gfo*

Ragout 18

Rich vegetable ragout tossed in linguine finished with shaved parmesan, fresh lemon & wild rocket *v*

Seafood Linguine 23

Prawns, chorizo, Cornish crab & Shetland mussels tossed in linguine and tomatoes and finished with fresh parsley & white wine

Fish & Chips 20

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

Saracens Pie 22

Fat crust pastry, creamed potatoes, summer greens & jus
Ask staff for todays flavour

S P E C I A L S

ASK A MEMBER OF STAFF FOR THIS WEEKS SPECIALS AND OUR NEW AL FRESCO MENU -
A PERFECT LIGHTER ALTERNATIVE TO ENJOY WITH A GLASS OF SOMETHING COLD

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS