THE SARACENS HEAD

SMALL PLATES

Salt & pepper squid, teriyaki, fermented chilli's - £7.50
Tempura prawns, Japanese slaw, sweet chilli - £8.50
Buttermilk chicken wings, buffalo/bbq, blue cheese dip - £8
Chiqin vegan wings, buffalo/bbq, jalapeño mayo (vg) - £8
Mediterranean vegetable tart, balsamic (vg) - £7.50

SUNDAY ROAST

Slow roast rump of beef - £22 Rolled pork belly - £21 Herb roasted chicken supreme - £20 Trio of rump, pork belly & chicken - £29

All served with goose fat roast potatoes, honey glazed carrots, sautéed greens, parsnip purée, red wine gravy and homemade Yorkshire pudding

Beetroot & butternut squash wellington with roast potatoes, roast carrots, sautéed greens, parsnip purée, red wine gravy and homemade Yorkshire pudding (v) - £17.50 (please ask if you'd like to make it vegan)

BIG PLATES

Whitby scampi, house chips, tartare, garden peas, burnt lemon - £14 Crumbled Tuxford blue, ash baked beetroot, mixed leaves, candied walnuts, balsamic glaze (v) - £14

SIDES

Cauliflower cheese - £4.50 Bowl of goose fat roast potatoes - £4.50 House salad, balsamic (vg) - £4

DESSERTS

Strawberries & clotted cream cheesecake, vanilla ice cream (v) - £6.50

Double chocolate & fudge brownie, vanilla ice cream (v) - £6.50

Sticky toffee pudding, salted caramel sauce, clotted cream (v) - £6.50

Apple crumble, custard (v) - £6.50

Selection of ice creams (v) - £2.50 per scoop

KIDS FOOD

Mini roast with all the trimmings - choose from beef or pork - £12 Mini Whitby scampi, house chips, tartare, garden peas - £10