

The SARACENS HEAD

SUNDAY SET MENU

1 COURSE £16.95 | 2 COURSES £21.95 | 3 COURSES £26.95

STARTERS

Soup of the day (GFA, VEA)

served with crusty bread & salted butter

Chicken Liver Parfait (GFA)

served with chutney & crostini

Gamberoni Bruschetta

butterflied king prawns in chilli & garlic oil served on a garlic foccacia

Hummus with Pitta Bread & Olives (V)

Bury Blackpudding

topped with whisky mustard cream, poached egg and pancetta

MAINS

Sunday Roast Dinner (GFA)

Served with roast potatoes, seasonal vegetables & gravy
Choose from:

Roast Topside Beef with Yorkshire Pudding

Braised Lamb Shank (£3 supplement)

Roasted Chicken Fillet

Rolled, Roasted & Stuffed Pork Belly

Beer Battered Cod Fillet

served with Chips, Peas & Tartar Sauce

½lb Steak Burger

served with Fries, relish & Coleslaw

Falafel Burger

with Fries, relish & Coleslaw (V)

Butternut Squash wellington,

new potatoes, red onion & spinach (VEA)

SIDES

Honey glazed pigs in blankets £5.95

Cauliflower Cheese £3.95

Extra Yorkshire Pudding £1.25

Additional meat (excluding lamb) £3.50

DESSERTS

Sticky Toffee pudding, served with vanilla ice cream

Chocolate & Orange Torte (VEA), served with cream or ice cream

Duo of Ice-Cream (VEA) Vanilla, Strawberry or Chocolate

Lemon Meringue Tart, served with cream or ice cream

V Vegetarian / VA Vegetarian Option Available / GF Gluten Free /GFA Gluten Free Option Available / VE Vegan / VEA Vegan Option Available
Please advise your server of any allergies or intolerances