

**Menus are subject to season



Restaurant Early Bird Menu

Served Wednesday-Saturday 5pm-6:30pm

2 Courses – 20 / 3 Courses 25

Starters

Goats Cheese Mousse

Roasted Beetroot – Peach – Toasted Pine Nuts (V/ GF)

Seasonal Homemade Soup

Chargrilled Sourdough Bloomer (GF* /Ve*)

Mains

Saracens Head Smash Burger

Brioche Bun - Mature Cheddar - Smoked Crispy Bacon - Crispy Onions - Roasted Garlic Aioli - Coleslaw - Skin On Fries (GF*)

Classic Fish & Chips

Crushed Minted Peas - Tartar Sauce - Lemon Wedge (GF)

Portobello Mushroom Teriyaki

Udon Noodles - Crispy Onions (Ve)

Desserts

Sticky Toffee Pudding

Toffee Sauce – Caramel Honeycomb Ice Cream (GF)

Seasonal Eton Mess

(GF)

GF – Gluten Free / GF* -Gluten Free Available / DF – Dairy Free / V – Vegetarian / VE – Vegan VE* – Vegan Option Available
WE COOK WITH ALL ALLERGENS IN OUR KITCHEN, WE CANNOT ELIMINATE THE RISK OF CROSS CONTAMINATION.
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY
REQUIREMENT