



MAIN MENU

Nibbles

- 4.95 **Pork Scratchings** – chilli, chorizo & coriander
- 4.50 **Feta & Herb Muffin** – cranberry dip
- 4.75 **Black Pudding Fritters** – smoked chilli jam
- 6.75 **Beer Battered Fish Goujons** – tartar sauce
- 4.50 **Garlic Focaccia + cheese** 75p
- 6.50 **Flavoured Focaccia**; Balsamic, olive oil & spiced dukka (v)
+ feta & olives 2.00 +cheese & Parma Ham 3.00

Starters

- 5.75 **Soup of the Day** – crusty bread & butter (v)
- 6.95 **Salt & Pepper Chicken Wings**
- 6.50 **Black Pudding** – caramelised apple & parsnip textures
- 6.95 **Grilled Mackerel** – smoked potato & beetroot salad (GF)
- 5.95 **Mixed Beans & Feta** – toasted sour dough
- 7.25 **Mini Camembert** – onion marmalade & flavoured focaccia (v)
- 6.50 **Pulled Pork Bon Bons** – apple sauce
- 7.25 **Potted Duck** – pickled red cabbage & sour dough

Main Courses

- 15.50 **Pan Fried Chicken Breast**– fondant potato, wild mushrooms & cream sauce (GF)
- 15.95 **Slow-roasted Pork Belly** – pork bon bon, black kale & black pudding puree
- 15.95 **Salmon Fillet** – piri-piri new potatoes, roasted red peppers, glazed corn, apricots & seasonal greens (GF)
- 16.95 **Lamb Shank** – creamed potato & seasonal greens (GF)
- 16.50 **Thai Seabass Fillet**– sweet potato fries & Thai salad (GF)
- 17.95 **Glazed Duck Breast** – thyme, sesame & honey glaze, duck fat croquette, glazed carrots & homemade sausage
- 12.95 **Sweet Potato Falafel** - roasted red pepper & vegetable salad, herb oil (v) (GF)
- 12.95 **Potato, Mushroom & Spinach Curry** – pitta (v)

From the Grill

Served with hand cut chips, onion ring, confit tomatoes & mushrooms (GF)

- 14.50 **10oz Gammon**- fried egg
- 20.95 **8oz Ribeye**
- 16.50 **10oz Rump**
- 29.00 **8oz Fillet**
- 2.50 **Sauces** - Red wine jus, Brandy peppercorn, Diane or garlic butter

Saracens's Classics

- 13.95 **Beer Battered Fish**– hand-cut chips, mushy peas & tartar sauce
- 15.00 **Steak & Guinness Pie** – puff pastry lid, hand-cut chips & seasonal vegetables
- 12.95 **Lambs Liver** – creamy mash, seasonal greens & onion gravy (GF)
- 12.95 **Fish Pie** – seasonal greens (GF)
- 12.50 **Sausage & Mash**– seasonal greens & onion gravy
- 13.50 **Saracens Burger**– bacon, caramelised onion, BBQ sauce, gherkins & Lancashire cheese (GF)
- 12.50 **Spicy Bean Burger** – goats cheese & smoked chilli Jam (v)

Sides

- 3.50 **Sautéed Potatoes**
- 3.50 **Buttered Seasonal Greens**
- 4.50 **Sweet Potato Fries**
- 3.50 **Seasoned Fries/Hand-cut Chips**

Sandwiches & Lightbites
(NOT AVAILABLE ON SUNDAYS)
 Served from 12pm -3pm

All sandwiches & wraps served with skin on fries, homemade coleslaw & mixed leaf

- 8.95 **Roasted Ham, Cheese & Pickle** – kos lettuce & tomato
- 9.50 **Smoked Salmon & Cream Cheese**
- 9.95 **Hot Beef & Onion Baguette**
- 9.95 **Roasted Chicken, Stuffing & Cranberry Sauce Baguette**
- 9.75 **Spiced Chicken Wrap** – red onion, spiced mayonnaise & mixed leaves
- 10.75 **Rump Steak Ciabatta** – Caramelised onions & blue cheese
- 8.95 **Open Fish Butty** – Crispy battered fish, tartar sauce & rocket
- 7.95 **Roasted Red Pepper & Hummus Pitta**–tomatoes, rocket & balsamic glaze (v)
- 8.95 **Tuna Melt** – red onion, peppers & sweetcorn on a melted cheese ciabatta

Soup & Sandwich

9.95

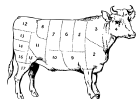
Choice of cheese & pickle, ham & mustard or tuna mayonnaise

Lighter Bites

- 7.00 **Eggs Benedict** - poached eggs home baked ham & hollandaise (GF)
- 7.00 **Eggs Royale** - poached eggs, smoked salmon & hollandaise (GF)
- 9.00 **Open Omelette** - Roasted ham & tomato OR caramelised leek & Lancashire cheese OR confit duck & chestnut (GF)
- 13.95 **Farmers Lunch** – potted duck, mature cheddar, chicken liver parfait, pork pie, chutney & crusty bread

**TUESDAY
STEAK NIGHT**

5pm – 8pm



**2 Rump Steaks &
House Wine £30***

**When ordering any starter*

MONDAY - FRIDAY

WINTER WARMER MENU

12pm – 2.30pm & 5pm – 7pm

2 Courses £14

3 Courses £17

Ask your server for details

**FRIDAY
CHIPPY TEA**

5pm – 7pm



**Fish & Chips £8.95
Bottle of Fizz - £13**

**All our dishes are freshly prepared, if you have an allergy please ask for a manager,
who can assist you with any dietary requirements.**