



Vegetarian (v)

No gluten containing ingredients (ng) options available, please specify when ordering

All weights are approx uncooked weights.

To the best of our knowledge all food is GM free. Food may contain nuts or traces thereof, please make staff aware of any allergies.

All food is freshly cooked to order.

During busy periods delays may occur, if ordering only from the Grill or Mains please allow a wait of up to 30 minutes.

Traditional roasts served on Sundays from 12:00 - 4:00pm

Function room available for business meetings, weddings (Civil License held), birthdays, christenings

Bed & breakfast available from £55

Keep an eye on the web site and notice boards for upcoming events or follow us on:



/thesaracensatbrington



@saracenshead
@tobypubdog

Northamptonshire Food & Drink Awards Pub Restaurant of the Year (2009 - Runner-up) (2010/11 – Finalist) (2011/12 – Runner-up)

Menu

STARTERS

Fresh soup of the day served with a wedge of fresh rustic bread and butter (v) (ng) £4.25 Home cured salmon gravadlax on a crisp carrot and beetroot salad with pickled cucumber (ng) £5.95

Chicken and duck liver & champagne pâté with date and nutmeg chutney and granary bread (ng) £4.95 Northamptonshire honey glazed poached fig & goats cheese tartlet with apple and almond syrup (v) £5.50

Moules marinière Scottish rope grown mussels steamed in white wine, garlic and cream accompanied with warm bread and roast garlic (ng) £6.95 Spiced pigeon breast with crispy black pudding and piccalilli puree £5.95

Mixed mezze (ng) £12.95

served with a selection of sauces

- Rustic bread & oil
- Chorizo
- Nutmeg crackling with apple and sage mayonnaise
- Honey and mustard chicken wings
- Winter vegetable crisps with rosemary infused salt
- Duck & chicken liver pate
- Gravadlax ribbons

SALAD

3 cheese ploughman's salad Stilton, cheddar and brie, apple, pickled onions, red onion chutney and wholemeal croutons (ng) (v) (Add ham +£1.50) £9.95 Rump steak and red onion salad with sautéed new potatoes and a honey and mustard dressing (ng) £10.95

SIDE ORDERS (ALL £2.50)

- French fries
- Potato wedges
- Steakhouse chips
- Garlic bread
- Onion rings
- Mixed olives
- Side salad
- Coleslaw
- Bread & oil



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FROM THE GRILL

Served with chips or chefs potatoes of the day and a salad garnish (Unless stated otherwise)

For those of you with a smaller appetite, then some dishes are available with a smaller portion size, please let staff know your requirements when ordering

The Saracen's mixed grill	£19.95	10oz half-moon gammon steak topped with either peaches and brie or egg and pineapple (ng)	£12.95 Sm1- £9.95
Rump steak, gammon steak, chicken breast, pork sausage, black pudding, fried egg and onion rings (ng)			
8oz Rump steak (21 day aged) with grilled cherry tomatoes and caramelised red onion (ng)	£13.95 Sm1- £10.95	Split piri piri chicken served with cajun fries, side salad and cool lemon and thyme aioli (ng)	£11.95 Sm1- £8.95
Saracen's burger of the day served with spicy tomato relish, gherkin, lettuce and chips. (Add choice of cheese, cheddar, stilton or brie +50p)(ng)	£10.95		
Sauces	£1.95		
Pepper sauce			
Cumberland jelly			

MAIN COURSES

For those of you with a smaller appetite, then some dishes are available with a smaller portion size, please let staff know your requirements when ordering

Trio of pork	£12.95	Salmon Wellington on a spring onion and tarragon potato cake with mange tout and a baby shrimp and caper cream	£12.95
Twice cooked pork belly, black pudding and pancetta pie and confit pork. Served with dauphinoise potato, seasonal vegetables and a cider jus			
Confit duck leg on wasabi mash, with salted sugar snaps and spicy plum sauce (ng)	£11.95	Beer battered haddock with chips, minted pea purée and tartare sauce (ng)	£9.95 Sm1- £6.95
Haggis and mushroom stack served with neaps and tatties and finished with a whisky and redcurrant jus (ng)	£10.95 Sm1- £7.95	Wild mushroom risotto served with an olive, pistachio and basil medley (v) (ng)	£9.95 Sm1- £6.95
Chicken, Parma ham and Mediterranean vegetable roulade served with rosemary infused couscous and a tomato and rocket salad (ng)	£11.95 Sm1- £8.95	Warm Shropshire Blue cheese and spinach quiche with crushed new potatoes gratin and a mini Caesar salad (v - available without anchovies)	£8.95
Saracen's pie of the day with seasonal vegetables and choice of potatoes	£9.95 Sm1- £6.95	Artichoke Thai red curry with egg noodles, sesame green beans and mango chutney (v) (Available with chicken instead of artichoke @ £10.95/£7.95)	£9.95 Sm1- £6.95