



SARSENS

RESTAURANT & BAR

British small plates, designed for sharing. Seasonal, local and sustainable produce, where possible.

Begin: Sourdough, butter 2.7
Indulge: Cotswold gin & Fever Tree tonic 6.5/8.5
Finish: 2 scoops of sorbet 3.5

Foraged & Grown

Blue cheese, broccoli, walnut, pear *GF VGO*

Evesham tomato, vanilla, onion, basil, basil, pine nut *GFO VG*

Fished

Scallops, cauliflower, sea purslane, sea beet *GF*

Severn & Wye smoked salmon, fennel *GF*

Farmed

Chicken breast, Old Winchester, baby gem, mayo, anchovies *GF*

Pork, Marlborough Mushroom, ham hock, pea

Prices

Lunch for 2

3 plates and 2 glasses of
Sarsens' sparkling wine
14pp for 2 guests

Lunch for 3

5 plates and 3 glasses of
Sarsens' sparkling wine
13.30pp for 3 guests

V: vegetarian VGO: vegetarian with vegan option VG: vegan GF: gluten free

Please let us know if you have any dietary requirements - we will do our utmost to help.

All dishes containing gluten have gluten free options available.

A discretionary 10% service charge will be added to tables of 8 or more.

To book please call 01672 512 232 or email info@sarsensrestaurant.com

Plates and bowls handmade by Jacqui Melhuish.

