



# SARSENS

RESTAURANT & BAR

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

## *Begin*

Sourdough, butter 2.7  
Sweetcorn, saffron 3

### *Foraged & Grown*

Burrata, tomato, basil, pine nut GF VG	7.9
Parsnip, pear, parsley V GF	7.5
Blue cheese, chicory, walnut, apple GF VGO	8.9
Cauliflower, romanesco, almond, brassica GFO VGO	7.9

### *Fished*

Cod, celeriac, girolles, bacon GF	10.3
Mackerel, beetroot, horseradish, hazlenut GF PO	9
Scallops, carrot, earl grey, cobnut GF PO	11.8
Severn & Wye smoked salmon, fennel GF PO	8.8

### *Farmed*

Beef rump, potato, onion, red wine sauce GF	11
Chicken breast, Old Winchester, baby gem, bacon, mayo, anchovies GF	12
Pork, Marlborough mushroom, ham hock, pea	9.8
Barbury duck, radish, turnip, spring onion	10.8

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

*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](mailto:info@sarsensrestaurant.com)

