



SARSENS

RESTAURANT & BAR

British small plates, designed for sharing. Seasonal, local and sustainable produce, where possible.
We recommend two/three per person.

Bites

- Soda bread, Marmite V 3.5
- Crispy kale GF VG 2.5
- Parsnip crisps GF VG 2.5
- Duck fat carrots, coriander GF 3
- Popcorn turkey, honey mustard 3
- Butternut balls, curry mayo VG 4.5

Foraged & Grown

- Blue cheese, chicory, walnut, beets GF VGO V 8.6
- Tenderstem, grapefruit, hollandaise, almonds V GF 8.3
- Cauliflower, parsley, hazelnut V 7.9

Fished

- Fishcakes, leeks, mussels, white wine 9.4
- Scallops, celeriac, apple, hazelnut GF 12
- Severn & Wye smoked salmon, fennel, gin & tonic GF 9

Farmed

- Chicken, chicory, lemon 10.2
- Beef, celeriac, shallot, bacon, mushrooms, greens GF 11.2
- Pork, parsnip, pear, black pudding 10.9

Desserts

- Sage, apple, walnuts, caramel GF 6.9
- Poached pear, vanilla GF VG 6.5
- Chocolate, orange, yoghurt GF V 7

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



Plates and bowls handmade by Jacqui Melhuish.

