

## DESSERTS

<b>Chocolate Fondant</b>	£10
Sea Salted Caramel Ice Cream, Pistachio Sponge, Honeycomb	
<b>Apple &amp; Miso Choux Bun</b>	£10
Apple Sorbet	
<b>Caramelised Pineapple Panna Cotta (vg)</b>	£10
Blood Orange Sorbet, Vegan Honeycomb, Toasted Coconut	
<b>Affogato</b>	£11
Vanilla Ice Cream with a Shot of Espresso & your choice of Disaronno, Frangelico, Baileys, Drambuie or Grand Marnier	
<b>Selection of Ice Cream or Sorbet</b>	3 Scoops £8/1 Scoop £3
Salted Caramel, Vanilla, Chocolate, Raspberry Sorbet	
<b>Cheese Board</b>	3 Cheeses £10/5 Cheeses £15
Lavash Crackers & Accompaniments	

## LIQUID DESSERT

<b>Baileys (50ml)</b>	£6.20	<b>Liqueur Coffees</b>	£9.50
<b>Père Magloire Calvados</b>	£6.75	Irish, Calypso, Royale, Baileys, Mexican... Fancy a different twist? Just ask!	
<b>Hennessy VS</b>	£7.00	<b>Americano</b>	£4.00
<b>Butler &amp; Nephew 10yo Port</b>	£7.50	<b>Latte</b>	£4.20
<b>Niepoort Dry White Port</b>	£8.00	<b>Cappuccino</b>	£4.20
<b>Darroze 8yo Armagnac</b>	£8.75	<b>Flat White</b>	£4.20
<b>Pierre Ferrand</b>	£9.00	<b>Espresso</b>	£3.70
<b>Butler &amp; Nephew 20yo Port</b>	£15.00	<b>Double Espresso</b>	£4.00
<b>Niepoort Colheita Port</b>	£15.00	<b>Macchiato</b>	£3.90
<b>Nieport LBV</b>	£8/£58	<b>Teas</b>	£4.20
<b>Nieport Senior Tawney</b>	£7.50/£58	Please ask your server for selection	

(V) - Vegetarian | (VG) - Vegan | \*Contains Nuts

Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!  
**Discretionary** 10% service charge added to all tables and distributed to all staff. Gift vouchers available!

---

saga

KITCHEN & CELLAR

---