

ALL THE SEEN & UNSEEN
THE GREAT BRITISH MENU EXPERIENCE
BY JONNY TAYLOR

Thursday & Sunday: £65 | Friday & Saturday : £75

CANAPÉ

Angus Beef Tartare Tart

Yakuniku Dressing, Duck Yolk Gel

MODERN HARVEST

Honouring Harry Ferguson (1884-1960), the County Down innovator who revolutionized farming with the modern tractor

Miso Glazed Baby Carrots, Parsnip & Malt Espuma

Burnt Apple Purée, Wheaten Bread Crumb

FROM LAND TO SEA

Honouring Seamus Heaney (1939-2013), the Nobel Laureate who gave voice to Ireland through poetry

Pan Roasted Coley, Crispy Coley Skin with Salmon Roe

BBQ'd Leek, Pickled Radish, Sea Herbs & Chicken Jus

I'LL COME WHEN YOU CALL

Honouring Ruby Murray (1935-1996), the Belfast singer who made pop chart history with five Top Twenty hits in one week

Sake, Honey & Soy Glazed Duck Breast

Jerusalem Artichoke Purée, Butternut Squash, Duck Rillettes

WAKE UP LAUGHING

Honouring Stephen Clements (1972-2020), the beloved radio host who brought laughter to morning airwaves

Toasted Oats, Yogurt Sorbet, Blueberry Jam

Earl Grey & Honey Syrup

JOEY'S PITSTOP ESSENTIALS

Honouring Joey Dunlop (1952-2000), the legendary motorcyclist voted Northern Ireland's greatest-ever sports star

Chocolate Cremeaux

Cherry Gel, Tempered Dark Chocolate, Milk Ice Cream

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KITCHEN & CELLAR



(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!

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