

saga

KITCHEN & CELLAR

SNACKS & NIBBLES

Knockanore Cheddar & Chive Croquettes

Aged Parmesan (v)

£6

Marinated Olives (v)

£5

Wagyu Beef Carpaccio

Yakiniku Dressing

£6

Prawn Pil-Pil

Garlic & Chilli Butter

£6

French Baguette

Confit Garlic & Parsley Butter

£5

STARTERS

Pan Fried Portavogie King Scallops , Roasted Butternut Squash, Lobster Bisque	£14.50
Beef Cheek Rillettes , Sticky Jus, Beurre Noisette Hollandaise, Shallot Ash, Crispy Leaks	£11
Duck & Chicken Liver Parfait , Cumbrian gel, toasted brioche	£11
Gin Cured Salmon Gravlax , Crème Fraîche, Dill Oil, Salmon Caviar	£11
Salt & Chilli Squid , Black Chilli & Yuzu Mayo, Asian Slaw	£12.50
Mushroom Tart , Mushroom Duxelle, Pickled Enoki, Shaved & Roasted Mushrooms, Tarragon Aioli, Mushroom Powder (vg)	£10

MAINS

Turkey Wrapped in Pancetta with Herb Stuffing	£26
Confit Garlic & Thyme Mash, Beef Dripping Roasties, Maple Sprouts with Pancetta & Parmesan, Pork & Apple Rissole, Honey & Orange Roasted Carrots	
Fillet of Beef Wellington	£36
Confit Garlic & Thyme Mash, Red Wine Jus	
Venison Loin	£30
Bitter Chocolate, Jerusalem Artichoke Purée, Artichoke Crisps, Game Jus	
Plaice Stuffed with Scallop & Chive Mousse	£28
Miso Butter, Pickled Mussels, Roasted Baby Potatoes with Lemon & Chilli	
Chestnut & Wheaten Bread Crusted Coley	£26
Cauliflower Purée, Roasted Cauliflower, Crispy Capers, Herb Velouté	
Celeriac Wellington (vg)	£23
Truffle Mash, Vegan Jus	

SIDES

Triple Cooked Chips	£5.50	Orange & Honey Glazed	
Skinny Fries	£5.50	Heritage Carrots	£5.50
Truffle & Parmesan Fries	£6.50	Garlic Field Mushrooms	£5.50
House Salad	£5.50	Confit Garlic & Thyme Mash	£5.50
Beer Battered Onion Rings	£5.50	Buttered Kale	£5.50

STEAKS

10oz Sirloin

£34

7oz Fillet

£36

500g Chateaubriand

£75 (To Share)

All served with Triple Cooked Chips, Watercress Salad & Choice of Sauce

Sauces

Peppercorn, Garlic Butter, Blue Cheese Butter

Make it Surf & Turf

By adding King Prawns, Scallops & Crayfish cooked in Garlic Butter
£8

(V) - Vegetarian | (VG) - Vegan

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!
10% Service charge applied to all bills and is shared with all staff. Gift vouchers available!

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