

DESSERTS

Christmas Pudding	£10
Brandy Sauce, Vanilla Ice Cream	
Eggnog Panacotta	£10
Ginger Biscuit Tuille, Plum Gel	
Apple Tarte Tatin (vg on request)	£10
Vanilla Ice Cream	
Chocolate Ganache	£10
Salted Caramel Cream, Chocolate Tuille, Vanilla Ice Cream	
Affogato	£11
Vanilla Ice Cream with a Shot of Espresso & your choice of Disaronno, Frangelico, Baileys, Drambuie or Grand Marnier	
Selection of Ice Cream or Sorbet	3 Scoops £8/1 Scoop £3
Salted Caramel, Vanilla, Chocolate, Raspberry Sorbet	
Cheese Board	3 Cheeses £10/5 Cheeses £15
Lavosh Crackers & Accompaniments	

LIQUID DESSERT

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

(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!

saga

KITCHEN & CELLAR
