

## DESSERTS

<b>Cold Coconut Rice Pudding (vg)</b> Lychee Purée, Raspberry Sorbet	£10
<b>Chocolate &amp; Praline Tart</b> Candied Hazelnuts, Salted Caramel Ice Cream	£10
<b>Sticky Toffee Doughnuts</b> Honey Tuille, Fig Jam	£10
<b>Affogato</b> Vanilla Ice Cream with a Shot of Espresso & your choice of Disaronno, Frangelico, Baileys, Drambuie or Grand Marnier	£11
<b>Selection of Ice Cream or Sorbet</b> Salted Caramel, Vanilla, Chocolate, Raspberry Sorbet	3 Scoops £8/1 Scoop £3
<b>Cheese Board</b> Lavosh Crackers & Accompaniments	3 Cheeses £10/5 Cheeses £15

## 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...	
<b>Hennessy VS</b>	£7.00	Fancy a different twist? Just ask!	
<b>Butler &amp; Nephew 10yo Port</b>	£7.50	<b>Americano</b>	£4.00
<b>Niepoort Dry White Port</b>	£8.00	<b>Latte</b>	£4.20
<b>Darroze 8yo Armagnac</b>	£8.75	<b>Cappuccino</b>	£4.20
<b>Pierre Ferrand</b>	£9.00	<b>Flat White</b>	£4.20
<b>Butler &amp; Nephew 20yo Port</b>	£15.00	<b>Espresso</b>	£3.70
<b>Niepoort Colheita Port</b>	£15.00	<b>Double Espresso</b>	£4.00
<b>Nieport LBV</b>	£8/£58	<b>Macchiato</b>	£3.90
<b>Nieport Senior Tawney</b>	£7.50/£58	<b>Teas</b>	£4.20
		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!  
**Discretionary** 10% service charge added to all tables and distributed to all staff. Gift vouchers available!

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KITCHEN & CELLAR

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