

DESSERTS

Melt in the Middle Chocolate Fondant Hazelnut Praline, Orange Clotted Cream	£10
Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream	£10
Apple Tarte Tatin Milk Ice Cream (Allow 15 Minutes)	£10
Cold Coconut Rice Pudding (vg) Lychee Purée, Raspberry Sorbet	£10
Affogato Vanilla Ice Cream with a Shot of Espresso & your choice of Disaronno, Frangelico, Baileys, Drambuie or Grand Marnier	£11
Selection of Ice Cream or Sorbet Vanilla, Chocolate Sorbet, Raspberry Sorbet	3 Scoops £8/1 Scoop £3
Cheese Board Lavosh Crackers & Accompaniments	3 Cheeses £10/5 Cheeses £15

LIQUID DESSERT

Baileys (50ml)	£6.20	Liqueur Coffees	£9.50
Père Magloire Calvados	£6.75	Irish, Calypso, Royale, Baileys, Mexican...	
Hennessy VS	£7.00	Fancy a different twist? Just ask!	
Butler & Nephew 10yo Port	£7.50	Americano	£4.00
Niepoort Dry White Port	£8.00	Latte	£4.20
Darroze 8yo Armagnac	£8.75	Cappuccino	£4.20
Pierre Ferrand	£9.00	Flat White	£4.20
Butler & Nephew 20yo Port	£15.00	Espresso	£3.70
Niepoort Colheita Port	£15.00	Double Espresso	£4.00
Nieport LBV	£8/£58	Macchiato	£3.90
Nieport Senior Tawney	£7.50/£58	Teas	£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 service charge applied to tables of 5 or more. Gift vouchers available!

saga

KITCHEN & CELLAR
