



LUNCH & EARLY DINNER

£26/£35

Available: Thursday & Friday, 5-6:30pm | Saturday, 12-6:30pm

STARTERS

Salt & Chilli Squid, Black Chilli & Yuzu Mayo, Asian Slaw
Knockanore Cheddar & Chive Croquettes, Aged Parmesan (v)
Crispy Duck Wontons, Ginger, Soy & Sesame Dressing

MAINS

Steak Frites, Garlic & Shallot Butter, Watercress Salad
Linguine, King Prawns, Scallops & Crayfish
Wild Mushroom Linguine (vg)

DESSERTS

Chocolate Fondant, Hazelnut Praline, Orange Clotted Cream
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Apple Tarte Tatin, Milk Ice Cream (Allow 15 Minutes)
Cold Coconut Rice Pudding, Lychee Purée, Raspberry Sorbet (vg)

(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!

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KITCHEN & CELLAR
