

## OYSTERS & CHAMPAGNE MENU

All you can eat oysters & champagne  
£40 including unlimited oysters & a glass of our house champagne each  
**Available:** Saturday, 12-6pm | Booking needs to be made by 5pm Friday

### OYSTER SELECTION

**Naked**

**Margarita Oyster**

**Cucumber Granita, Basil, Lime**

**Coriander, Salted Lemon, Crispy Ginger, Sriracha**

**Spring Onion, Wild Garlic/Tobasco Pesto, Crispy Onions**

### EXTRAS

**King Prawns, Scallops & Crayfish, cooked in Garlic Butter - £8**

**French Baguette & Butter - £5.50**

**Skinny Fries - £5.50**

**Truffle & Parmesan Fries - £6.50**

**House Salad - £5.50**

### MORE BUBBLES?

**Casa Gheller Valdobbiadene Prosecco Superiore** Veneto, Italy ..... £11/£48

**Bollinger Brut NV** Champagne, France ..... (375ml) £65

**Arnaud Moreau Tradition NV** Champagne, France ..... £15/£75

**Gallimard Champagne** Champagne, France ..... (375ml) £39/ (700ml) £75

**Duval Leroy Brut Reserve NV, Premier Cru** Champagne, France ..... £85

**Arnaud Moreau Rosé NV** Champagne, France ..... £90

**Bollinger Brut NV** Champagne, France ..... £105



(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!

---

# saga

KITCHEN & CELLAR

---