

saga

KITCHEN & CELLAR

SUNDAY MENU

1 Course £22 | 2 Courses £28 | 3 Courses £34
(£4 Supplement for Beef)

SNACKS & NIBBLES

Marinated Olives (v) - £5

Roasted Winter Squash, Dukkah Spice, Pickled Shallot Filo Tart (vg) - £6

Homemade Brioche, Treacle & Guinness Butter (v) - £5

Wagyu Beef Carpaccio, Yakiniku Dressing - £6

STARTERS

Sea Trout Gravlax, Chive Crumpet, Smoked Yoghurt

Butternut Aranchini, Mushroom Ketchup, Parmesan (v)

Smoking Butcher Black Pudding & Confit Duck Sausage Roll, Pickled Walnut Purée

MAINS

Choose From

Cornfed Chicken Supreme | Sirloin of Beef | Roast Beetroot (v)

Served with Confit Garlic & Thyme Mash, Beef Dripping Yorkshire Pudding (not included with veggie option), Roast Potatoes, Honey Glazed Carrots & Gravy

DESSERTS

Cold Coconut Rice Pudding, Lychee Purée, Raspberry Sorbet (vg)

Chocolate & Praline Tart, Candied Hazelnuts, Salted Caramel Ice Cream

Sticky Toffee Doughnuts, Honey Tuille, Fig Jam

SIDES

**Triple Cooked Chips | Skinny Fries | House Salad | Beer Battered Onion Rings | Pommes Anna
Orange & Honey Glazed Heritage Carrots | Garlic Field Mushrooms | Buttered Kale** | £5.50 Each

Truffle & Parmesan Fries | £6.50

(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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