

saga

KITCHEN & CELLAR

SUNDAY MENU

1 Course £26 | 2 Courses £35 | 3 Courses £43
(£5 Supplement for Beef)

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

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

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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