

saga

KITCHEN & CELLAR

**Starter &
Main Course
£22**

TABLE D'HÔTE MENU

Available: Wednesday to Friday All Night | Saturday until 6:30pm

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, Yakiniiku Dressing - £6

STARTERS

Sea Trout Gravlox, Chive Crumpet, Smoked Yoghurt

Butternut Aranchini, Mushroom Ketchup, Parmesan (v)

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

MAINS

6oz Sirloin, Mushroom Gnocchi, Watercress

Linguine, King Prawns, Scallops & Crayfish

Pear Barley Ragu, Leeks, Mushroom (vg)

TWO COURSES £22

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

ADD DESSERT FOR £6

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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