

# saga

KITCHEN & CELLAR

**Starter &  
Main Course  
£22**

## TABLE D'HÔTE MENU

**Available:** Wednesday to Friday All Night | Saturday: 5-6:30pm

### SNACKS & NIBBLES

**Marinated Olives (v)**  
£5

**Prawn Pil-Pil**  
Garlic & Chilli Butter  
£6

**French Baguette**  
Confit Garlic & Parsley Butter  
£5

**Wagyu Beef Carpaccio**  
Yakiniku Dressing  
£6

### 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)**

**TWO COURSES £22**

### 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)

**ADD DESSERT FOR £6**

### SIDES

**Triple Cooked Chips | Skinny Fries | House Salad | Beer Battered Onion Rings | Confit Garlic & Thyme Mash  
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 service charge applied to tables of 5 or more. Gift vouchers available!

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