

saga

KITCHEN & CELLAR

**Starter &
Main Course
£23**

TABLE D'HÔTE MENU

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

SNACKS & NIBBLES

Marinated Olives (v) - £5.50

Black Garlic & Treacle Wheaten Bread, Allium Butter (v) - £5.50

Wagyu Beef Carpaccio, Yakiniku Dressing - £6

STARTERS

Smoked Ham Hock Doughnuts, Chermoula

Cauliflower Tart, Tarragon Oil, Espuma (vg)

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

MAINS

6oz Sirloin, Mushroom Gnocchi, Watercress

Cod, Baby Leeks, Fondant, Leek Foam

Pear Barley Ragu, Leeks, Mushroom (vg)

TWO COURSES £23

DESSERTS

Chocolate Fondant, Sea Salted Caramel Ice Cream, Pistachio Sponge, Honeycomb

Apple & Miso Choux Bun, Apple Sorbet

Caramelised Pineapple Panna Cotta, Blood Orange Sorbet, Vegan Honeycomb, Toasted Coconut (vg)

ADD DESSERT FOR £6.50

SIDES

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

Truffle & Parmesan Fries | £6.50

(V) - Vegetarian | (VG) - Vegan | *Contains Nuts

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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