

DESSERTS

Eat & Neat (v)	£10
Meringue Dome, Grenadine Shard, Compressed Elderflower Strawberries, Basil & Lime Jelly	
Chocolate Delice (v)	£10
Pickled Cherry Gel, Honeycomb, Milk Ice Cream	
Orange Polenta Cake (vg)	£10
Compressed Clementines, Basil, Blood Orange Sorbet	
Affogato	£11
Vanilla Ice Cream with a Shot of Espresso & your choice of Disaronno, Frangelico, Baileys, Drambuie or Grand Marnier	
Selection of Ice Cream or Sorbet	3 Scoops £8/1 Scoop £3
Salted Caramel, Vanilla, Chocolate, Raspberry Sorbet	
Cheese Board	3 Cheeses £10/5 Cheeses £15
Lavash Crackers & Accompaniments	

LIQUID DESSERT

Baileys (50ml)	£6.20	Liqueur Coffees	£9.50
Père Magloire Calvados	£6.75	Irish, Calypso, Royale, Baileys, Mexican...	
Hennessy VS	£7.00	Fancy a different twist? Just ask!	
Butler & Nephew 10yo Port	£7.50	Americano	£4.00
Niepoort Dry White Port	£8.00	Latte	£4.20
Darroze 8yo Armagnac	£8.75	Cappuccino	£4.20
Pierre Ferrand	£9.00	Flat White	£4.20
Butler & Nephew 20yo Port	£15.00	Espresso	£3.70
Niepoort Colheita Port	£15.00	Double Espresso	£4.00
Nieport LBV	£8/£58	Macchiato	£3.90
Nieport Senior Tawney	£7.50/£58	Teas	£4.20
		Please ask your server for selection	

(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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KITCHEN & CELLAR
