

# SAGE

at CHESTER

## DINNER

OLIVES 4      BREAD & SAGE BUTTER 4.5      SEASONAL DIPS 4

### STARTERS

GOAT'S CHEESE & FIG SALAD <i>with walnut dressing</i>	7.5
CONFIT DUCK BON BON <i>with blackberries &amp; apple</i>	7
BAKED CAMEMBERT <i>with toasted focaccia bread</i>	10
GRILLED MACKEREL <i>with beetroot &amp; horseradish crème fraiche</i>	6.5
GRILLED AUBERGINE TABBOULEH <i>with cucumber &amp; pomegranate</i>	6

### MAINS

SLOW-BRAISED BEEF SHORTRIB <i>with buttered kale &amp; celeriac</i>	7.5
PUMPKIN & SAGE RISOTTO <i>with roasted garlic crumb</i>	7
PAN-FRIED CHICKEN <i>with French style peas &amp; cream sauce</i>	10
BEETROOT BOURGUIGNON <i>with parmentier potatoes</i>	6.5
BEER BATTERED FISH & CHIPS <i>with mushy peas &amp; tartare sauce</i>	6
MARKET FISH <i>with herb butter &amp; tenderstem broccoli</i>	6

SKIN ON FRIES 4      MIXED SALAD 4      ROSEMARY FRIES 5

SEASONAL VEGETABLES 5