

SAGE

at CHESTER

LUNCH

PEACH & HIBISCUS SPARKLING TEA 6

A vibrant infusion of ripe peach & tart hibiscus, delicately sparkling for a refreshing balance of sweetness and zest

MARKET FISH Market Price

Pan seared market fish with herb butter & tenderstem broccoli

OLIVES 4

BREAD & SAGE BUTTER 4.5

SEASONAL DIPS 4

LIGHT BITES

BEEF & ONION PASTY with watercress salad & gravy 5.5

MUSSELS MARINIÈRE with potato fries & mayonnaise 5.5

MUSHROOM RISOTTO with parmesan and leeks 5.5

SMOKED SALMON FISHCAKE 8.5
with white wine cream, sea vegetable & poached egg

SANDWICHES

SALT BEEF with horseradish mayonnaise, pickles 7

CORONATION CHICKEN with mango chutney & toasted almonds 6

SMOKED SALMON with cucumber & chive cream cheese 9

MUSHROOM & BLUE CHEESE with celery & apple salad 6

SIDES

SKIN ON FRIES 4

MIXED SALAD 4

ROSEMARY FRIES 5

SEASONAL VEGETABLES 5

Please note these are sample menus and subject to change. All our dishes are prepared in kitchens where allergens are present; while we take every care, we cannot guarantee that any dish will be completely free from allergens. If you have specific dietary requirements, please speak with a member of our team.