

SAGE

at CHESTER

SUNDAY LUNCH

STARTERS

SOUP OF THE DAY <i>with fresh bread</i>	6
MUSHROOM & LEEK TART <i>with dressed mixed leaves</i>	6
CHICKEN LIVER PÂTÉ <i>with toasted bread, chutney & watercress</i>	6.5
CRAYFISH COCKTAIL <i>with Marie Rose sauce, lettuce, tomato & cucumber</i>	7
BAKED CAMEMBERT FOR TWO <i>with toasted focaccia & apricot chutney</i>	10

MAINS

ROASTED TOPSIDE OF BEEF <i>with seasonal vegetables, honey roasted carrots, duck fat roast potatoes, Yorkshire pudding, parsnip purée</i>	19
HALF ROAST LEMON AND THYME CHICKEN <i>with seasonal vegetables, honey roasted carrots, duck fat roast potatoes, apricot stuffing, parsnip purée</i>	18
ROAST SAGE AND FENNEL LOIN OF PORK <i>with seasonal vegetables, honey roasted carrots, duck fat roast potatoes, apricot stuffing, roasted apple purée</i>	18
BUTTERNUT SQUASH AND ROOT VEGETABLE NUT ROAST <i>with seasonal vegetables, maple syrup carrots and parsnips, Hasselback potatoes, carrot purée, redcurrant gravy</i>	16

DUCK FAT ROAST POTATOES 5	PIGS IN BLANKETS 4
CAULIFLOWER CHEESE 5	SEASONAL VEGETABLES 5