

# SAGE

at CHESTER

## D I N N E R

9<sup>TH</sup> JANUARY

● OLIVES 4      ● BREAD & SAGE BUTTER 4.5 ●

### STARTERS

|                               |  |     |
|-------------------------------|--|-----|
| WHITE ONION & TRUFFLE VELOUTÉ | ● <i>onion jam, crispy shallots, parmesan</i>  | 5.5 |
| LEEK TERRINE                  | ● <i>goats cheese mousse, candied walnut</i>   | 6   |
| BLACK PUDDING HASH            | ● <i>fried hens' egg, homemade brown sauce</i> | 7   |
| CRISPY SQUID                  | ● <i>pickled carrot, sweet chilli sauce</i>    | 7   |

### MAINS

|  |   |      |
|--|---|------|
| LEEK & CHEESE TART                       | ● <i>Hasselback potatoes, charred leek &amp; spring onion</i>       | 14.5 |
| BEER BATTERED FISH & TRIPLE COOKED CHIPS | ● <i>tartare, mushy peas</i>  | 15   |
| FEATHERBLADE OF BEEF                     | ● <i>red wine jus, creamed mash, glazed carrot, red onion tatin</i> | 18   |
| PORCHETTA CASSOUELA                      | ● <i>Italian bean &amp; savoy cabbage stew</i>                      | 18   |

● MIXED SALAD 4      ● ROSEMARY FRIES 5

SEASONAL VEGETABLES 5      ● TRUFFLE & PARMESAN FRIES 6