

# SAGE

at CHESTER

## SUNDAY MENU

17<sup>th</sup> MAY

### STARTERS

SOUP OF THE DAY ● <i>bread &amp; sage butter</i>	6
RED PEPPER HUMOUS ● <i>pitta bread, toasted seeds</i>	8
WHITEBAIT ● <i>charred lemon mayo</i>	8
CHICKEN LIVER PATE ● <i>toasted brioche, spiced apple purée</i>	8

### MAINS

ROAST TOPSIDE OF BEEF ● <i>Seasonal vegetables, honey roasted carrots, braised white cabbage &amp; poppy seed, beef fat roast potatoes, Yorkshire pudding</i>	19
ROAST CHICKEN ● <i>Seasonal vegetables, honey roasted carrots, braised white cabbage &amp; poppy seed, beef fat roast potatoes, stuffing</i>	18
HONEY ROASTED HAM ● <i>Seasonal vegetables, honey roasted carrots, braised white cabbage &amp; poppy seed, beef fat roast potatoes, roasted apple puree</i>	18
HOMEMADE NUT ROAST & CHEESE PIE ● <i>Seasonal vegetables, maple syrup carrots, braised white cabbage &amp; poppy seed, roast potatoes</i>	16
POACHED SALMON ● <i>Parsley cream, potato cake</i>	17

TRIPLE  
COOKED CHIPS  
5

SEASONAL  
VEGETABLES ●  
5

BEEF FAT ROAST  
POTATOES ●  
5

CAULIFLOWER  
CHEESE ●  
5

MASHED POTATO  
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.