

SAGE

at CHESTER

FRIDAY DINNER

5th June

- BREAD & SAGE BUTTER 4.5
- OLIVES 4

STARTERS

SOUP OF THE DAY ● <i>bread & sage butter</i> [V]	7
TOMATO & MOZZERELLA SALAD ● <i>pesto balsamic</i> [V]	9
RAREBIT ON TOASTED CRUMPET ● <i>poached egg</i> [V]	10
HAM & PEA TERRINE ● <i>piccalilli</i>	8

MAINS

SPINACH & RICOTTA RAVIOLI ● <i>tenderstem, stilton, almonds, burnt butter emulsion</i> [V]	12
FISH & CHIPS ● <i>mushy peas, tartare</i> <i>[Vegetarian option available]</i>	16
SAUSAGE & CREAMY MASH POTATO ● <i>trio of onions</i> <i>[Vegetarian option available]</i>	14
LAMB BELLY ● <i>Hasselback potatoes, minted peas</i>	20
SEABASS ● <i>potato rosti, prawn bisque, braised fennel</i>	18

DESSERTS

PEANUT ICED PARFAIT ● <i>banana ice-cream, caramel bananas</i> [V]	6.5
CHOCOLATE TART ● <i>honeycomb ice-cream, honeycomb</i> [V]	6.5
BELGIUM WAFFLE ● <i>vanilla ice-cream, chocolate sauce</i> [V]	6.5
ETON MESS ● <i>Chantilly cream, chocolate sauce</i> [V]	6.5
SNUGBURYS ICE CREAM ● [V]	2.5/4.5

Ask your server for today's selection

- GARLIC BREAD 3.5
- TRIPLE COOKED CHIPS 5
- SEASONAL VEGETABLES 5
- CREAMY MASHED POTATO 5

We can accommodate dietary requirements and allergens—please let us know when ordering. However, as allergens are present in our kitchens, we cannot guarantee any dish is completely allergen-free.