

SAGE

at CHESTER

FRIDAY DINNER

31st July

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

FRENCH ONION SOUP ● Gruyère croute [V]	7
CORNERED BEEF HASH CROQUETTE ● Butternut squash purée	9
TOMATO BRUCETTA ● Focaccia	7.5
ONION PETALS ● Blue cheese dip	7
PEA & PANCETTA FISH CAKE ● Pea puree, poached egg	8

MAINS

CAULIFLOWER STEAK ● Sauteed green beans, grilled portabella mushrooms, green peppercorn sauce [V]	14
FISH & CHIPS ● Mushy peas, tartare [Vegetarian option available]	16
CHARGRILLED BACON CHOP ● Black pudding & braised lentils	17
CONFIT CHICKEN LEG ● Celeriac purée, bacon & mushroom, thyme jus	15
COURGETTE & CHEESE TART ● Dressed leaves & new potatoes	14

DESSERTS

TART AU CITRON ● Berry Coulis [V]	6.5
CHOCOLATE & PEANUT MOUSSE ● Salted caramel [V]	6.5
DAMSON & BLUEBERRY CHEESECAKE ● Raspberry sorbet [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.