

SAGE

at CHESTER

FRIDAY DINNER

24th July

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

FRENCH ONION SOUP ● Gruyère croute [V]	7
CORNED BEEF HASH CROQUETTE ● Butternut squash purée	9
GRILLED DUCK BREAST ● Oranges, chicory	10
ONION PETALS ● Blue cheese dip	7

MAINS

CAULIFLOWER STEAK ● Sauteed green beans, grilled portabella mushrooms, green peppercorn sauce [V]	14
FISH & CHIPS ● Mushy peas, tartare [Vegetarian option available]	16
ROAST BELLY PORK ● Sausage Cassoulet	20
CONFIT CHICKEN LEG ● Celeriac fondant, mushroom, thyme jus	15
PAN FRIED SEA BREAM ● Pea risotto, feta cheese	19

DESSERTS

TART AU CITRON ● Berry Coulis [V]	6.5
CHOCOLATE & PEANUT MOUSSE ● Salted caramel [V]	6.5
APPLE & CINAMON RICE PUDDING BRULÉE ● cinnamon Chantilly, biscuit crumb [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.