

SAGE

at CHESTER

FRIDAY DINNER

21st AUGUST

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

MINESTRONE SOUP ● Bread & sage butter [V]	7
GRILLED SARDINES ● Toasted focaccia, confit tomatoes	9
HAM HOCK & CARROT TERRINE ● Chutney & toast	8
POTATO CAKE ● Poached egg, bearnaise sauce [V]	7

MAINS

STEAK FRITES ● Peppercorn sauce, confit tomato *£5 surcharge on two courses for £28 deal	*25
FISH & CHIPS ● Mushy peas, tartare [Vegetarian option available]	16
PAN FRIED SEABREAM ● Gnocchi, caper butter	19
CONFIT CHICKEN LEG ● Crushed new potato, red pepper cream	17
MUSHROOM & TRUFFLE VOL-AU-VENT ● Dressed leaves, new potatoes [V]	14

DESSERTS

CHOCOLATE MOUSSE ● Cherry compote, olive oil, sea salt [V]	6.5
STICKY TOFFEE PUDDING ● Date & caramel sauce, vanilla ice-cream [V]	6.5
LEMON TART ● Raspberry ripple ice-cream	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.