

SAGE

at CHESTER

FRIDAY DINNER

7th AUGUST

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

BLUE CHEESE & STILTON SOUP ● Bread & sage butter [V]	7
CORNED BEEF HASH CROQUETTE ● Butternut squash purée	9
SPAM FRITTAS ● Sweet curry sauce	8
TRUFFLE MUSHROOM TOASTED FOCACCIA ● Poached egg [V]	7

MAINS

SEABREAM ● Braised fennel, vegetable & orzo broth	19
FISH & CHIPS ● Mushy peas, tartare [Vegetarian option available]	16
BRAISED BEEF RAGU FARFALLE PASTA ● Garlic bread	19
CONFIT CHICKEN LEG ● Chasseur sauce & potato croquette	17
COURGETTE & RICOTTA TART ● Dressed leaves, smoked tomato, new potatoes [V]	14

DESSERTS

LEMON CRÈME BRULÉE ● Raspberry Sorbet [V]	6.5
CHOCOLATE & PEANUT TORTE ● Chocolate ice-cream [V]	6.5
STICKY TOFFEE PUDDING ● Date & caramel sauce, vanilla ice-cream [V]	6.5
PASSIONFRUIT TART ● Coconut 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.