

SAGE

at CHESTER

SUNDAY 13th SEPTEMBER MENU

STARTERS

SOUP OF THE DAY [V] ● <i>Bread & sage butter</i>	6
SALMON & DILL FISHCAKE ● <i>Pea purée, poached egg</i>	9
GRILLED SARDINE ● <i>Sauce Vierge</i>	9
BREADED MUSHROOMS [V] ● <i>Truffle aioli</i>	7
TOMATO BRUSCETTA [V] ● <i>Homemade Focaccia</i>	8

MAINS

ROAST TOPSIDE OF BEEF ● <i>Seasonal vegetables, honey roasted carrots, beef fat roast potatoes, celeriac & thyme purée, Yorkshire pudding</i>	19
ROAST CHICKEN ● <i>Seasonal vegetables, honey roasted carrots, beef fat roast potatoes, stuffing, celeriac & thyme purée</i>	18
ROASTED HONEY GLAZED HAM ● <i>Seasonal vegetables, maple syrup carrots, beef fat roast potatoes, celeriac & thyme purée</i>	18
SWEET POTATO & ROOT VEGETABLE NUT ROAST [V] ● <i>Seasonal vegetables, roasted new potatoes, maple syrup carrots, celeriac & thyme purée</i>	16
FISH & CHIPS ● <i>Mushy peas, tartare sauce</i>	16

TRIPLE
COOKED CHIPS
5

BEEF FAT ROAST
POTATOES
5

SEASONAL
VEGETABLES
5

MASHED POTATO
5

CAULIFLOWER
CHEESE
5

Please note these are sample menus and subject to change. All our dishes are prepared in kitchens where allergens are present; while we take every care, we cannot guarantee that any dish will be completely free from allergens. If you have specific dietary requirements, please speak with a member of our team.