

SAGE

at CHESTER

FRIDAY DINNER

10th October

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

FRENCH ONION SOUP ● <i>Focaccia & Butter [V]</i>	7
ROAST MACKEREL ● <i>Chorizo & butterbean cassalette</i>	9
CHICKEN LIVER PARFAIT ● <i>Onions, chutney, sourdough</i>	8
WHOLE BAKED CAMEMBERT ● <i>Freshly baked breads [V]</i>	14

MAINS

RUMP STEAK ● <i>Sautéed green beans, triple cooked chips, béarnaise sauce</i>	22
CHARGRILLED CAULIFLOWER STEAK ● <i>Sautéed green beans, triple cooked chips, béarnaise sauce</i>	16
FISH & CHIPS ● <i>Mushy Peas, Tartare</i>	16
ROAST LAMB BELLY ● <i>Orange glazed carrots, rosemary potato terrine, red wine jus</i>	20
TRUFFLED MACARONI CHEESE & BACON ● <i>Tripled cooked chips</i> <i>[Vegetarian option available]</i>	16

DESSERTS

CHOCOLATE & BANANA MOUSSE ● <i>Honeycomb ice-cream, caramelised white chocolate [V]</i>	6.5
BELGIUM WAFFLES ● <i>Toffee Sauce, Vanilla Ice Cream [V]</i>	6.5
GUINNESS MADELINES ● <i>Stem Ginger Ice Cream [V]</i>	6.5
BLACK FOREST SUNDAE ● <i>C[V]</i>	6.5
CHESHIRE FARM ICE CREAM ● <i>[V] Ask your server for today's selection</i>	2.5/4.5

● 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.