

SAGE

at CHESTER

FRIDAY DINNER

16th October

● BREAD & SAGE BUTTER 4.5 ● OLIVES 4

STARTERS

FRENCH ONION SOUP ● <i>Focaccia & Butter [V]</i>	7
TORCHED MACKEREL ● <i>Pickled Watermelon, Avocado Mousse, Jalapeno Yoghurt Dressing</i>	9
CHICKEN LIVER PARFAIT ● <i>Onions, Chutney, Sourdough</i>	8
HONEY BAKED CAMEMBERT ● <i>Freshly Baked Breads [V]</i>	14

MAINS

RUMP STEAK ● <i>Sautéed Green Beans, Triple Cooked Chips, Béarnaise Sauce</i> <i>[£5 Surcharge on two course offer menu]</i>	22
FISH & CHIPS ● <i>Mushy Peas, Tartare</i>	16
STUFFED CHICKEN BREAST ● <i>Rosemary Potato Terrine, Baby Onions, Wild Mushrooms, Madeira Sauce</i>	20
CARCIO E PEPE RISOTTO ● <i>Pecorino Romano Shavings, Cured Egg Yolk, Smoked Leek Oil [V]</i>	16
CHARGRILLED CAULIFLOWER STEAK ● <i>Sautéed Green Beans, Triple Cooked Chips, Béarnaise Sauce [V]</i>	16

DESSERTS

Black Forrest Sundae ● <i>Brownie pieces, Cherry Compote [V]</i>	6.5
Chocolate & Banana Mousse ● <i>Honeycomb ice cream, caramelised white chocolate [V]</i>	6.5
Belgian Waffle ● <i>Toffee Sauce, Vanilla Ice Cream [V]</i>	6.5
Guinness Madeleines ● <i>Stem Ginger Ice Cream [V]</i>	6.5
Cheshire Farm Ice cream ● <i>Ask your server for today's selection [V]</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.