

SAGE

at CHESTER

SUNDAY 4th OCTOBER MENU

STARTERS

POTATO, CIDER & ROSEMARY SOUP (V) ● <i>Bread & sage butter</i>	7
CHICKEN LIVER PATÉ ● <i>Grilled sourdough, pickled peach</i>	9
WHIPPED GOATS CHEESE (V) ● <i>walnuts & pumpkin seed</i>	8
TOMATO BRUSCETTA (V) ● <i>Homemade Focaccia</i>	8

MAINS

ROAST TOPSIDE OF BEEF ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, parsnip & sage purée, Yorkshire pudding</i>	19
ROAST CHICKEN ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, stuffing, parsnip & sage purée</i>	18
ROASTED HONEY GLAZED HAM ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, parsnip & sage purée</i>	18
SWEET POTATO & ROOT VEGETABLE NUT ROAST (V) ● <i>Seasonal vegetables, roasted potatoes, syrup roasted carrots, parsnip & sage purée</i>	16
ROASTED MACKEREL ● <i>Chorizo, Red Pepper, Butter Beans</i>	19
STUFFED LAMB BELLY ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, parsnip & sage purée</i>	21

TRIPLE
COOKED CHIPS
5

SEASONAL
VEGETABLES ●
5

BEEF FAT ROAST
POTATOES
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.