

SAGE

at CHESTER

SUNDAY 18th OCTOBER
MENU

STARTERS

SOUP OF THE DAY [V] ● <i>Bread & sage butter</i>	7
CHICKEN LIVER PATÉ ● <i>Grilled sourdough, caramelised onion</i>	9
WHOLE BAKED CAMEMBERT [V] ● <i>Freshly baked breads</i>	14
TOMATO BRUSCETTA [V] ● <i>Homemade Focaccia</i>	8
ROAST MACKEREL ● <i>Chorizo & butterbean cassalette</i>	9

MAINS

ROAST TOPSIDE OF BEEF ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash, Yorkshire pudding</i>	19
ROAST CHICKEN ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, stuffing, horseradish mash</i>	18
ROASTED HONEY GLAZED HAM ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash</i>	18
SWEET POTATO & ROOT VEGETABLE NUT ROAST [V] ● <i>Seasonal vegetables, roasted potatoes, syrup roasted carrots, horseradish mash</i>	16
FISH & CHIPS ● <i>Mushy peas, tartare sauce</i>	16
STUFFED LAMB BELLY ● <i>Seasonal vegetables, syrup roasted carrots, roast potatoes, red cabbage</i>	21

SEASONAL VEGETABLES	●	HORSERADISH MASH	●	BEEF FAT ROAST POTATOES	●	CAULIFLOWER CHEESE
5		5		5		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.