SAGE

at CHESTER

FRIDAY DINNER

13th November

- BREAD & SAGE BUTTER 4.5
- OLIVES 4

STARTERS

SOUP OF THE DAY • *Focaccia & Butter [V]* 7

HOT SMOKED MACKEREL • *Warm Potato Salad* 9

HAM HOCK TERRINE • *Pickled Salad, Wholegrain Mustard* 8

CHICKEN LIVER PATÉ • *Caramelised Onion Chutney, Sourdough* 8

PEAR & BLUE CHEESE SALAD • *[V]* 9

MAINS

ROAST VENISON • *Butternut Squash Fondant, Red Cabbage, Pickled Blackberry* 22
£5 surcharge applies

FISH & CHIPS • *Tartare Sauce, Mushy Peas* 16

BELLY PORK • *Cocotte Potatoes, Apple & Black Pudding Puree, Kale, Mustard Sauce* 20

ROASTED SQUASH & SPROUT PITHIVIER • *Sage, Greens, Glazed Carrot* 16

OLIVE OIL POACHED SALMON • *Sautéed Green Beans, Crushed New Potatoes, Warm Tartare Sauce* 19

DESSERTS

BELGIUM WAFFLE • *Honeycomb Ice-cream, Chocolate Sauce [V]* 6.5

STICKY TOFFEE PUDDING • *Butterscotch Sauce, Vanilla Ice-cream [V]* 6.5

APPLE & WINTER BERRY CRUMBLE • *Creamy Custard [V]* 6.5

CHOCOLATE BROWNIE • *Caramelised White Chocolate, Chocolate Ice-cream[V]* 6.5

CHESHIRE FARM ICE-CREAM • *Ask your server for today's selection [V]* 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.