SAGE

at CHESTER

FRIDAY DINNER

6th 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

CONFIT DUCK LEG ● *Potato Pav, Red Cabbage, Roasted Grape Jus* 20

BRAISED BEEF FEATHER ● *Autumn Roots, Beef Broth* 21

STUFFED CHICKEN BREAST ● *Glazed Baby Onion, Potato Rosti, Maderia Sauce* 19

WILD MUSHROOM RISOTTO ● *Poached Egg [V]* 16

SALMON SUPREME ● *Sautéed Green Beans, White Wine Cream, New Potatoes* 19

DESSERTS

BELGIUM WAFFLE ● *Vanilla Ice-cream [V]* 6.5

STICKY TOFFEE PUDDING ● *Custard [V]* 6.5

APPLE CRUMBLE TART ● *Custard [V]* 6.5

CHOCOLATE BROWNIE ● *Caramelised White Chocolate [V]* 6.5

CHESHIRE FARM ICE-CREAM ● *Ask your server for today's selection [V]* 2.5/4.5

● GARLIC BREAD 3.5 ●

● 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.