SAGE

at CHESTER

FRIDAY DINNER

20th 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
- 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.