SAGE

at CHESTER

SUNDAY 15th NOVEMBER
MENU

STARTERS

SOUP OF THE DAY (V) • *Bread & sage butter* 7

CHICKEN LIVER PATÉ • *Grilled sourdough, caramelised onion* 8

PEAR & BLUE CHEESE SALAD (V) • *Toasted Walnuts* 8

HOT SMOKED MACKEREL • *Warm potato salad* 9

HAM HOCK TERRINE • *Pickled salad, wholegrain mustard* 9

MAINS

ROAST TOPSIDE OF BEEF • 19
Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash, Yorkshire pudding

ROAST CHICKEN • 18
Seasonal vegetables, syrup roasted carrots, roast potatoes, stuffing, horseradish mash

ROASTED BELLY PORK • 19
Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash

ROASTED SQUASH & SPROUT PITHIVIER (V) • 16
Seasonal vegetables, roasted potatoes, syrup roasted carrots, horseradish mash

ROASTED SALMON • 19
Hollandaise sauce, new potatoes, green beans

SEASONAL VEGETABLES 5

HORSERADISH MASH 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.