


2017

Sage Restaurant Weekend Lunch 2017

Sage Restaurant

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Weekend Lunch Menu

Cheddar, Ale & onion soup 6.0
Baked duck egg, smoked goats cheese, sage, potato soldiers 8.0
Lobster linguine 14.0
Tortellini, cheddar cream, braised leeks, horseradish 8.0
House black pudding, blackened celeriac, apple 8.0
Terrine, fermented cabbage, toast 8.0

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Lamb shoulder, sweetbread & chestnut mushroom pie 17.0
Beef cheek or 240g Rib eye, smoked egg yolk, beef dripping chips, onion rings 18.0/24.0
Crepinette Pork shoulder, Sage & apple toad in a hole, broccoli 16.0
King oyster mushroom, celeriac gratin, baked onion 15.0
Cod, Potato crusted, spinach, lobster cream 16.0
Black Celeriac, broccoli, smoked egg yolk, fermented cabbage 14.0
Sunday #12mile roast on Sundays 16.0

Sides -Beef dripping chips & onion rings with béarnaise, horseradish & sage or roasted garlic aioli

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Caramel custard Tart 7.0
65 % organic chocolate delice 8.0
Cheesecake, apple 7.0
Coffee cup & doughnuts 6.0
Ballinrostig aged gouda 8.0

