Sage Restaurant Weekend Lunch 2017

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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