

2020

Sage Restaurant Menu 2020

Sage Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Food Studies Commons](#)

Recommended Citation

Restaurant, Sage, "Sage Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 514.
<https://arrow.tudublin.ie/menus21c/514>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)



#12 Mile

Early Evening Menu

Leek ash goats' cheese, candy oats, beets & apple

Carrot & buttermilk soup, sage & smoked cheese

SAGE liver parfait, apple jelly, croutes

Cod croquettes, fermented cabbage, aioli

#

Ale-brined chicken supreme, barley risotto, smoked cheese

Wild garlic & potato ravioli, watercress

Hake, tagliatelle, leeks, shellfish cream

Duck confit, turnip purée, bacon lardons, watercress

SAGE Sides

Beef dripping chips, aioli ...4

Buttered mash with parsley & thyme ...4

Smoked onion rings ...4

Creamed greens ...4

#

64% organic chocolate delice, honeycomb

Apple pithivier pie

Ballinrostig cheddar, crackers, honey, apple jelly

– 3 Courses €36 –

Please note that this is a Sample Menu – Our menus change daily due to our 12Mile Ethos



#12Mile

Dinner Menu

Scallops, celeriac, chicken skin, watercress 14

Leek ash goats' cheese, candy oats, beets & apple 10

Confit duck leg, bacon, cabbage & swede 11

SAGE black pudding, egg yolk, beech mushroom 9

Carrot & buttermilk soup, sage & smoked cheese 7

SAGE liver parfait, apple jelly, croutes 9

#

Smoked Aylesbury duck breast, charred cabbage, carrot, king oyster mushroom 28

40-day aged beef Sirloin (Anthony O'Shea), confit onions, onion cream, wild garlic	28
Ale brined chicken supreme, barley, leg croquette, smoked cheese	22
Wild garlic & potato ravioli, watercress, celeriac roots	18
Cod, leeks, bacon lardons, shiitake mushrooms, honey	24
Hake, tagliatelle, seaweed, cultured butter	24

Beef dripping chips, smoked cheese aioli 4

Please note that this is a sample menu – our menus change daily due to our 12Mile Ethos

[Buy Gift Voucher >>](#)

Copyright SAGE Restaurant 2016 | All Rights Reserved. [Log In](#)
SAGE Restaurant, The Courtyard, 8 Main Street, Midleton, Co.Cork, Ireland. 00 353 21 4639682.
Developed by IW





#12Mile

Dinner Menu

Scallops, celeriac, chicken skin, watercress	14
Leek ash goats' cheese, candy oats, beets & apple	10
Confit duck leg, bacon, cabbage & swede	11
SAGE black pudding, egg yolk, beech mushroom	9
Carrot & buttermilk soup, sage & smoked cheese	7
SAGE liver parfait, apple jelly, croutes	9

#

Smoked Aylesbury duck breast, charred cabbage, carrot, king oyster mushroom	28
40-day aged beef Sirloin (Anthony O'Shea), confit onions, onion cream, wild garlic	28
Ale brined chicken supreme, barley, leg croquette, smoked cheese	22
Wild garlic & potato ravioli, watercress, celeriac roots	18
Cod, leeks, bacon lardons, shiitake mushrooms, honey	24
Hake, tagliatelle, seaweed, cultured butter	24

Beef dripping chips, smoked cheese aioli 4

Please note that this is a sample menu – our menus change daily due to our 12Mile Ethos

[Buy Gift Voucher >>](#)

Saturday #12Mile

Lunch Menu

SAGE black pudding, smoked onion rings, egg yolk, jus 6

Confit chicken croquette, broccoli leaves, horseradish 6

Leek soup, onion cream & lemon thyme 6

SAGE house terrine, crispy turnip & chutney 6

SAGE paté, oats, pickled apple & lardons 6

#

Steak & eggs, beef dripping chips, béarnaise 12

Ale brined chicken, turnip & bacon lardons 12

Hand rolled tagliatelle with bacon, shiitake & smoked cheese 12

Open ravioli of roast celeriac, crispy roots & sage butter 12

Monkfish fritters, organic leaves, pickled apple & aioli 12

Beef pie, beef dripping chips, gravy 12

Confit duck leg, hash, horseradish, young spinach 12

Deep fried haddock, egg yolk, chips & béarnaise 12

~ ~ ~

Midleton Farmer's Market Board

Every Saturday from 12pm – 3pm

– €15pp –

Whipped Ardsallagh goats cheese

Our black pudding with Woodside Farm pork

East Ferry free-range poultry terrine

Chemical-free Greenfield Farm dressed leaves

Ballyhoura mushrooms, herb & horseradish butter

Ballinrostig 8-month Gouda cheese

Fermented market potato bread

Little pot of market vegetable soup

~ ~ ~

[Buy Gift Voucher >>](#)

Copyright SAGE Restaurant 2016 | All Rights Reserved. [Log In](#)
SAGE Restaurant, The Courtyard, 8 Main Street, Midleton, Co.Cork, Ireland. 00 353 21 4639682.
Developed by [IW](#)





Sunday Lunch

#12MileMenu

January 2018

Duck & chicken terrine, beer battered turnip	8
SAGE Black pudding, toffee apple, smoked onion rings	8
Beetroot & goats cheese ravioli, artichoke & horseradish	9
Duck broth, poached egg, noodles, broccoli leaves	8
Cheddar & onion soup	6
SAGE chicken liver parfait, oats, spiced chutney, toast	8

#

Confit chicken leg, mushroom fricassee, kale	15
Steak pie, creamed greens, beef dripping chips	15
Roasted cod, leeks, beech mushroom, seaweed butter	18
Bacon chop, swede, cabbage, horseradish cream	17
Ballyhoura mushroom, hand-rolled tagliatelle, smoked cheese, roast garlic, stem broccoli	16
Roast beef sirloin, Sunday trimmings	20
Confit duck leg, roasted barley risotto, smoked cheese	16

Sunday trimmings for the table ...

Glazed carrots, roast parsnips, beef dripping roasties

[Buy Gift Voucher >>](#)

Copyright SAGE Restaurant 2016 | All Rights Reserved. [Log In](#)
SAGE Restaurant, The Courtyard, 8 Main Street, Midleton, Co.Cork, Ireland. 00 353 21 4639682.
Developed by [IW](#)

