



Dinner Menu

Nocellara olives 5.00

STARTERS

Falafel with sumac and tahini yogurt 9.00

Roast crown prince squash and cumin soup 9.00

Cuttlefish, white cabbage and kohlrabi salad 10.00

Cured chalk stream trout, carrot and kumquat chutney 11.00

Crispy belly pork, celeriac remoulade 9.50

MAINS

Steamed New Forest asparagus, crushed carrot, kale 19.00

Warm salad of Jersey royals, purple sprouting broccoli, poached egg 20.00

Pan seared black bream, warm green olive and potato salad 20.00

Stone bass baked in the bag with carrots, leeks and puy lentils 25.00

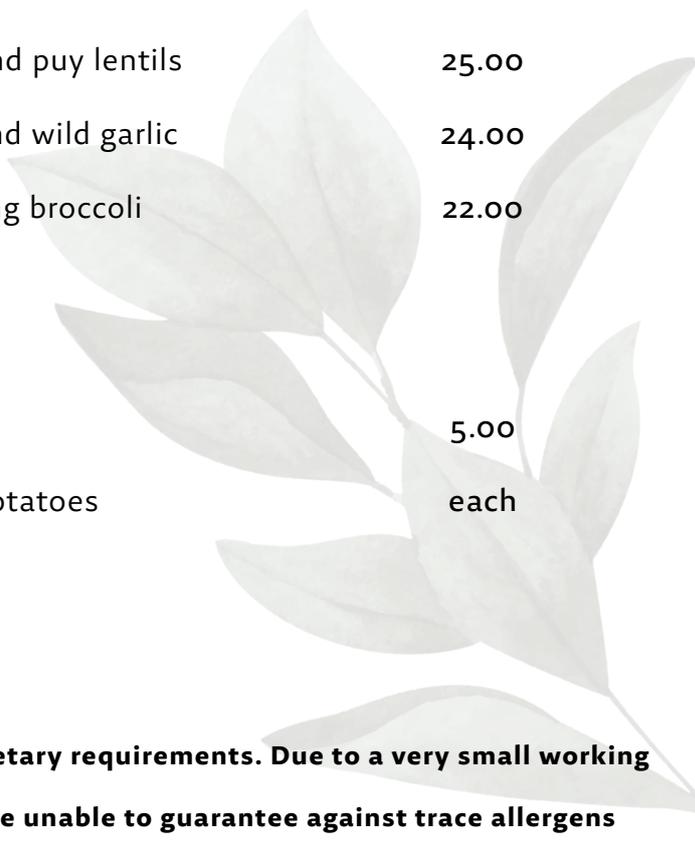
Lamb loin and braised belly, oyster mushrooms and wild garlic 24.00

Steak, stout and oyster pie, grilled purple sprouting broccoli 22.00

SIDES

Roast vegetables, green sauce Greens 5.00

Buttered potatoes Rissole potatoes each



Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens



Dessert

Honey roast pineapple, coconut ice cream, candied lime zest	9.50
Glazed Passion fruit tart	9.50
Dark chocolate brownie, honeycomb ice cream	10.00
Selection of homemade ice cream and sorbet	3.00
Selection of 4 regional cheeses, biscuits	15.00

Stoney cross, pasteurised cows milk, semi-hard, mould-ripened

Old Winchester, pasteurised cows milk, hard, Gouda-style

Isle of white soft, pasteurised cows milk, Brie style

Ewe-blu-ty, pasteurised ewes milk, rich blue



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Share your time with us, thank you

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