

Spring is in full swing, the wild garlic is flowering, asparagus is at its best and the weather can't make its mind up! So here at Sage we have our very own 'Primavera' offerings to announce.

From 2nd May

- Our new cocktail menu will go live, offering a modest selection of modern classics and seasonal tipples to wet your palates and get a little sunshine in your glass. Please keep an eye on our socials for teasers coming soon
- Katy's coffee and cake mornings will run from 10am – 12pm Wednesday too Saturday. Come and enjoy a Bad Hand coffee made to your liking with something from the days selection of homemade cakes and biscuits

From 6th May

- Sage will reopen for lunches!!! Neil has, at last, started to surface before noon and has put together a lighter lunch menu to run alongside a small seasonal three course menu that will evolve with the season and what's good at the markets

In the mean time here at Sage we continue to run our evening menu with seasonal and, as much as possible local. With the change of season colour is starting appear, New Forest asparagus is a wonderful thing and needs very little adulteration, a simple herb vinaigrette is all we feel it needs to show it off. Local crabs are wonderful right now and will be on the menu in various guises over the spring and summer. The fisherman are picking up a fair few octopuses at the moment and Neil will never turn down an octopus if comes his way

We look forward to seeing you all soon at Sage