Sage BISTRO

LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Honey roast parsnip and apple soup

Smoked haddock, radichio and apple salad, poached egg

Chicken livers on toast with sauerkraut and mustard dressing

MAINs

Pumpkin and cumin tarte tatin, cream cheese, broccoli and walnut

Pan fried grey mullet, caper brown butter, new potatoes

Half roast pheasant with apple, black pudding and parsnip

SIDES £5

Buttered greens Lyonaise potatoes New potatoes

Watercress, hazelnut and Old Winchester

DESSERTS

Sticky toffee pudding with vanilla ice cream

Creme caramel with blood orange

Two scoops of homemade ice creams and sorbets

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

Sage BISTRO

LIGHT LUNCH

Soup of the day with cheese on toast	9.00
Chestnut gnocchi, girolle and Old Winchester	14.00
Cheddar and chive omelette	10.00
Grilled kipper with brown butter, lemon and parsley	12.00
Chicken livers on toast with parsley and shallot salad	14.00
Tarteflette	14.00
Croque monsieur (Convert to a 'Croque madame' with a fried egg £2)	12.00
Selection of 4 regional cheeses, chutney, bread	15.00

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