

Sage

Restaurant Slaitwaite

NIBBLES & BREADS

House Focaccia – Sea Salt & Rosemary, Extra Virgin Olive Oil & Aged Balsamic (ve)(gfa) £5

Flatbread – confit garlic & parsley butter (v) £5.25

Sun dried tomatoes & Mixed Herb Loaf – red pepper hummus (ve) £6.25

Mixed Marinated Olives & Sun Blushed Tomatoes, Fresh Herbs & Olive Oil (gf)(ve) £5.50

SMALL PLATES

Gambas Al Ajillo – King Prawns Cooked in Garlic Confit & Chilli Oil, Fresh Parsley & Crisp Crostini (gfa) £9

Seared Octopus – Charred & Seasoned Octopus Tentacles with Smoked Paprika, Lemon & mixed herbs (gf) £15.50

Sea bass – Pan Seared, pickled cucumber & walnuts (gf) £8.50

Lamb Kofta Skewers – Spiced Lamb with Tangy Pomegranate, Lemon & Herb Yoghurt (gf) £9

Wild Mushroom Arancini – Roasted Garlic, Lemon & Parsley Yoghurt, Parmesan shard (v) £9.50

Spiced Beef Filo Rolls – Moroccan Spiced Beef, Toasted Almonds & Harissa Yoghurt £9

Salt Baked Beetroot & Whipped Goats cheese – Candied Walnuts & Aged Balsamic Glaze (gf) (v) (vea) £8

Baked Feta – Sweet Peppers, Honey & Chilli Drizzle, Crispy Ciabatta (gfa)(v)(vea) £9.50

Heritage Tomato Bruschetta – Basil & Aged Balsamic (ve) (gfa) £8

Parma Ham & Burrata – Rocket, Sun-blushed tomatoes, balsamic & Extra Virgin Olive Oil (gf) £10

BIG PLATES

Seared Tuna – Pearl Couscous, Confit Cherry Tomatoes, Shaved Fennel, Caper Berries, Basilp & Preserved Lemon Velouté (gfa) £26

Herb Halibut Fillet – Oven Roasted with a Medley of Courgette, Samphire, Fava Beans, Grilled Leeks, Crispy new potato & Shellfish Jus (gf) £28

Sous Vide Lamb Rump – Tomato & Red Wine Reduction, Smoked Aubergine Puree, Crispy Potato Terrine, Pickled Shallot Petal & Mint Oil £27.50

Pan Seared Duck Breast – Served Pink, Nutty Pistachio Risotto, Thyme Roasted Blackberries & Blood Orange Jus, (gf) £23

Grilled ribeye – 10oz Ribeye cooked in Garlic Butter. Oregano, Red Onion, Tomato, Cucumber & Caper Salad, tzatziki, Salted Fries (gf) £33

Handmade tortellini – Pea, mint, Lemon & Ricotta tortellini, Pea Velouté, Goats Cheese Mousse, Dill Oil & Lemon Zest £19

Gnocchi – Slow Cooked Cherry Tomato, Confit Garlic & Basil Sauce, Toasted Pine Nuts, Crispy Sage & Sage Oil (gf) (ve) £16

DESSERTS

Raspberry Crème brûlée – Shortbread Biscuit (gfa) £8.50

Whipped Honey & Feta Cheesecake – Pistachio Praline, Burnt Honey & Thyme £8.50

Torta Caprese – Dense Fudge Flourless Almond Chocolate Cake with Vanilla & Orange Chantilly Cream (gf) £8

Mango & passionfruit Sorbet – Coconut Crumb & fresh raspberries (gf,ve) £7

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

(gf) – Gluten Free (gfa) – Gluten Free Available (v) – Vegetarian
(ve) – Vegan (vea) – Vegan Option Available (va) – vegetarian choice available