

SNACKS



OYSTERS MIGNONETTE

Fresh oyster, mignonette dressing, served on ice

(mo, sp)

£2.80
each

TRUFFLE ARANCINI

Truffle risotto balls, aioli, crispy coating

(da, eg, g, mu, sp, ce, se)

£8.50

CAVIAR & BLINIS

Royal Oscietra caviar, crème fraîche & condiments, toasted blinis

(da, eg, g, f)

10g – £35
30g – £79

STARTERS



Chef's Signature

HOUSE-SMOKED LOCH DUART SALMON

Smoked salmon, pickled garnishes, seed loaf toast

(f, sp, g, lu)

£16

JERSEY SQUASH VELOUTÉ

Brown butter velouté, crispy parmesan tuiles, capers & chives
(da, so)

£9

CRAB THERMIDOR TARTLET

Crab thermidor mix, herbed sable tart shell, chive and comte gratin topping
(so, g, da, cr, sp)

£14

JERSEY CRAB, LOBSTER & SCALLOP MOUSSE RAVIOLI

Seafood-filled ravioli, aromatic bisque, lemon purée & samphire
(da, eg, g, mo, cr, f, sp, ce, so)

£16.50

LANGOUSTINE & GREENLAND PRAWN COCKTAIL

Avocado & lettuce, prawn cocktail, langoustine
(cr, so, mu, eg)

£15

POTATO RISOTTO

Parmesan risotto, poached egg, truffle & mushrooms
(da, eg, so)

£14 | £26

CHICKEN LIVER PARFAIT

Chicken liver parfait, toasted brioche, red onion jam
(da, eg, g, sp, so)

£12

FOIE GRAS À L'ORANGE

Sautéed foie gras, Cointreau-glazed orange, toasted brioche
(g, da, eg, so, sp)

£16

ROASTED BONE MARROW

Roasted marrow bones, toasted sourdough, herb & shallot salad
(g, sp)

£14

GRILLED GOAT'S CHEESE CROTTIN

Brûléed goat cheese, beetroot medley, verjus dressing
(da, sp, mu, so)

£12

WATERMELON, QUINOA & FETA SALAD

Gem lettuce, citrus quinoa, watermelon & feta
(da, so, sp)

£11 | £25

Sage

MAINS



BEEF WELLINGTON (FOR TWO)

Beef fillet in pastry, pommes Anna,
Vichy carrots, Bordelaise sauce
(da, g, eg, sp, ce, mu, so)

£89

HONEY & LAVENDER DUCK CROWN (FOR TWO)

Roast Creedy Carver duck crown,
pommes Anna, beetroot, duck jus
(da, sp, ce, so)

£69

SOLE MEUNIÈRE

Deboned sole, brown butter
shrimp sauce, new potatoes
& broccoli
(da, f, cr, g)

£38

MISO-GLAZED JAPANESE AUBERGINE (VEGAN)

Miso aubergine, sticky rice,
sesame-glazed pak choi

(so, se, g)

£26

PAN-FRIED NORTH SEA HALIBUT

Halibut fillet, saffron creamed
mussels, samphire & leek étuvée

(so, da, f, mo, sp)

£29

COURGETTE, LEMON, OLIVE OIL TAGLIATELLE

Fresh tagliatelle, lemon olive oil
emulsion, courgettes & parmesan

(g, da, eg)

£22

BLACK COD IN MISO

Miso-marinated black cod, sticky
rice, sesame pak choi

(so, se, f, g)

£30

LAMB CUTLETS

Grilled lamb cutlets, dauphinoise
potatoes, lamb jus

(tn, sp, ce, da)

£32

LOBSTER SALAD

Lobster & crevettes, dressed
leaves, Marie Rose sauce

(cr, sp, ce, so, mu)

£36

VENISON LOIN

Carved venison loin, salt-baked
beetroot, sauce Grand Veneur

(da, ce, sp)

£32

LOBSTER THERMIDOR

Half lobster, thermidor sauce,
new potatoes & salad

(cr, da, sp, ce, so, mu)

£36

LAMB PIE AND LIQUOR

Lamb ragout pie, pomme purée,
rosemary & mint liquor

(sp, eg, so, g, da, ce, mu)

£28

SIDES

£6 each

Fries

Caesar Salad

Pomme Purée

Tenderstem Broccoli

Dauphinoise Potatoes

Roscoff Onion

FROM THE GRILL



*All served with fries, Roscoff onion,
watercress salad, and choice of
chimichurri or peppercorn sauce*

Fillet Steak — £39

French Caussade Chicken Supreme £22

Dingley Dell Pork Chop — £26

Ribeye Steak — £34

Veal Chop — £33

Côte de Boeuf (for two) — £89

Chateaubriand (for two) — £89

Roasted Bone Marrow (Add-On) — £6

ALLERGENS

Ce — Celery

Cr — Crustaceans

Da — Dairy

Eg — Eggs

F — Fish

G — Gluten

Lu — Lupin

Mo — Molluscs

Mu — Mustard

Pn — Peanuts

Se — Sesame

So — Soya

Sp — Sulphites

Tn — Tree Nuts



DESSERT MENU



Chef's Signature

APPLE TARTE TATIN (FOR TWO)

Caramelised apples, puff pastry, vanilla ice cream

(g, da, eg, so, sp)

£25

RASPBERRY & PISTACHIO BAKED ALASKA

Pistachio dacquoise, raspberry ice cream, Italian meringue

(da, eg, sp, tn, so)

£16

EXOTIC FRUITS VACHERIN (VEGAN, GF)

Oat panna cotta, mango sorbet, exotic fruit compote

(sp, so)

£12

TIRAMISU

mascarpone, house espresso, Marsala

(g, eg, da, so)

£12

EUROPEAN CHEESE SELECTION

A selection of four artisan cheeses, served with crackers, grapes, quince & celery

(g, lu, da, ce, sp)

£15

PETITS FOURS

£2 each

White chocolate & lemon mint aero

Strawberry pâte de fruits

Raspberry pâte de fruits

Gianduja hazelnut chocolate ball

Salted caramel dark chocolate shell

Whisky ganache dark chocolate shell

Ask your server about our selection of specialty coffees

ALLERGEN KEY CHART

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Please note, we cannot always guarantee the absence of allergens in our dishes. Please inform the team of any allergies or dietary requirements.

A discretionary 10% service charge will be added to your bill.



SUNDAY LUNCH

STARTERS



GREENLAND PRAWN COCKTAIL

Avocado & lettuce, prawn
cocktail, lemon
(cr, eg, mu, sp)

CHICKEN LIVER PARFAIT

Chicken liver parfait, toasted
brioche, red onion jam
(da, g, eg, so, sp)

WATERMELON, QUINOA & FETA SALAD

Gem lettuce, citrus quinoa,
watermelon & feta
(da, so, sp)

ARTISAN SQUASH VELOUTÉ

Brown butter velouté, crispy
Parmesan tuiles, capers & chives
(da, so)

ROASTED BONE MARROW

Roasted marrow bones, toasted
sourdough, herb & shallot salad
(g, sp)

MAINS



SUNDAY ROAST (£28)

CHOICE OF:

½ rotisserie smoked chicken with herbed chicken jus
Slow-roasted Dingley Dell pork belly with apple purée
Thinly sliced roasted Picanha beef with bordelaise sauce

COURGETTE, OLIVE OIL AND LEMON TAGLIATELLE

Fresh tagliatelle, lemon olive oil emulsion,
courgettes & parmesan
(da, g, sp)
£25

SERVED WITH:

Duck fat & thyme roast potatoes, honey roasted
parsnips, "Sage" stuffing balls, Yorkshire puddings,
smoked cheddar cauliflower cheese, star anise Vichy
carrots, bacon & kale, Chef's gravy

WHOLE ROASTED CORNISH SOLE IN A MEUNIERE SAUCE

Brown Butter, Shrimp & capers
(f, da, cr, mo, sp)
£28

DESSERTS



EUROPEAN CHEESE SELECTION — (£5PP SUPP)

Four artisan cheeses, served with
crackers, grapes, quince & celery
(g, lu, da, ce, sp)

EXOTIC FRUITS VACHERIN (VEGAN, GF)

Oat panna cotta, mango sorbet,
exotic fruit compote
(sp, so)

HOMEMADE RASPBERRY SORBET

Cool sorbet, fresh raspberry, picked
mint

TIRAMISU

Chocolate, amaretto ice cream, tuile
(da, eg, g, so, sp)

RASPBERRY & PISTACHIO BAKED ALASKA

Pistachio dacquoise, raspberry ice cream, Italian meringue
(da, eg, sp, tn, so)

2 courses £36 | 3 courses £42

ALLERGEN KEY CHART

Ce – Celery | **Cr** – Crustaceans | **Da** – Dairy | **Eg** – Eggs | **F** – Fish | **G** – Gluten | **Lu** – Lupin
Mo – Molluscs | **Mu** – Mustard | **Se** – Sesame | **So** – Soya | **Sp** – Sulphites | **Tn** – Tree Nuts

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SIGNATURE COCKTAILS

LADY IN RED

London Gin and Red Martini Bring This Vibrant Cocktail its Amazing Twist Of Fruity Botanicals That Make Up This Flurry of Wild Plant Flavours

Gin, Martini Rosso, Passionfruit, Vanilla, Raspberry

£13

THE ELDERFLOWER TEAPOT

A delicate glass teapot filled with the flavours of aloe vera, elderflower and jasmine with a hint of citrus finished with a gin, martini bianco and St. Germain.

Gin, Martini Bianco, St. Germain, Jasmine Tea, Aloe Vera

SHARING COCKTAIL FOR TWO – £25

SICILIAN SPELL

A masterful blend of spirits, layered with velvety lemon and vanilla foam with a hint of red cherry essence.

Vodka, Limoncello, Vanilla, Maraschino

£13

CRIMSON ALCHEMY

A Big Boys Drink for sure! Complex, aromatic and unforgettable!

Cognac, Whiskey, Absinthe, Cherry, Campari Bitters

£15

PARMA VIOLET AND COCONUT SOUR

Floral and tropical with a whisper of sweetness—this cocktail floats between elegance and escape

Vodka, Crème de Violette, Coconut

£14