



Welcome to Sage Kitchen and thank you for dining with us. Please make us aware of any dietary requirements when ordering. We are happy to amend our dishes wherever possible. Full allergen information is available upon request.

Starters

Pea & Teifi nettle cheese risotto, tarragon oil £8

Leek, celeriac & potato soup, toasted sourdough £7

Baked whole camembert, house chutney, toasted sourdough £14

Smoked haddock remoulade, watercress, capers, toasted sourdough £9

Seared scallops, celeriac purée, hazelnut, basil & lemon pesto £13

Mains

Wild mushroom, white wine & cream linguine, toasted pine nuts £16

Roast rump of Welsh lamb, butternut squash purée, tenderstem broccoli, red wine jus, chive oil £24

Pan roasted fillet of cod, crushed potato, asparagus, roasted red pepper dressing, caper beurre blanc £24

Roast supreme of herb fed chicken, mashed potato, treacle balsamic beetroot, kale, cream sauce verte £19

Salt aged Welsh fillet steak, home cooked chips, dressed rocket, peppercorn sauce £34

Beetroot & goats cheese tarte tatin, pine nut & basil pistou, dressed rocket £16

Sides £4

Dressed rocket

Mashed potato

Home cooked chips

Green vegetables

Desserts

Cointreau and raspberry cheesecake £7

Dark chocolate crème brûlée, vanilla Môn ar Lwy ice cream £7

Welsh tea sticky toffee pudding, toffee sauce, rum and raisin Môn ar Lwy ice cream £7

Affogato – vanilla Môn ar Lwy ice cream, espresso, cantuccini, choice of liqueur £8

Cheese & Port – selection of Welsh cheeses, a measure of Port, crackers & garnish £12

Liqueur Coffee £7

Sauternes Dessert Wine (75ml) £4.50

(37.5cl) £20