



The Sage
Gateshead

The Brasserie

Dinner menu

To Start

Summer gazpacho soup with olive oil & cheese straws (v)

Grilled goats cheese on croute with cress & radish salad, toasted pine nuts & herb dressing

Salad of green beans & asparagus with roasted peppers, rocket, cherry tomato & mozzarella (v)

Smoked haddock fishcake served with chervil & lemon sauce with maiche leaf salad

Sauté of mushrooms with garlic & spinach on a pastry base with parmesan & pesto (v)

To Follow

Baked salmon with parsley & shallot crust served on a roasted red pepper & tomato stew

Belly pork with apricots & sage, served with creamed potato, flageolet bean & balsamic jus

Slow cooked shoulder of beef with honey & thyme ale served in a pastry case with creamed potato

Chicken supreme with smoked bacon risotto, caramelised onion & tomato piperade

Summer linguine pasta with asparagus, oyster mushrooms & peas served with roasted cherry tomato, rocket & parmesan (v)

Sides

Bread, olives, olive oil & balsamic £1.95

Roasted baby potatoes & sea salt £2.50

Panache of green vegetables £2.25

Chips £2.25

Rocket, parmesan & pine nuts £2.75

Tomato, red onion & pesto salad £2.75

Mixed leaf & herb salad £2.75

Caesar salad £2.75

To End

Chocolate torte served with black cherries & crème fraiche (v)

Apple & praline parfait served with butterscotch sauce & tuille biscuits (v)

Bailey's crème brulee with shortbread & seasonal berries (v)

Warm treacle tart served with crème anglaise, Greek yoghurt & honey ice cream (v)

Selection of Award winning Northumberland cheese from the blagdon estate served with oatcakes, chutney & grapes £2.00 supplement

Try our organic, fair-trade teas & coffees to complement your meal

2 courses £16.95

3 course £19.95