



The Sage
Gateshead

The Brasserie

Dinner menu

To Start

Summer vegetable broth with potato dumpling & herb oil (v)

Smoked salmon gravalax terrine with maiche leaf salad, beetroot & horseradish sauce

Platter of Parma ham with roasted peppers, rocket, cherry tomato, olives & mozzarella

Haddock fishcakes served with watercress and a saffron & tomato dressing

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

To Follow

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

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

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

Northumberland lamb “shepherds pie” with braised red cabbage & redcurrant jelly

Summer risotto of 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

Trio of pannacotta, lemon sorbet, vanilla sugar & raspberry crush served with tuille biscuit (v)

Chocolate, praline & marshmallow parfait, with a rich chocolate sauce (v)

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

Warm pancakes in Grand Marnier syrup and Greek yoghurt with honey ice cream

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

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

2 courses £16.95

3 course £19.95