



Sage

DRINKS

TEA

Selection of Tea 3.80

COFFEE

Cappuccino *add syrup +1.25* 4.25

Café Latte *add syrup +1.25* 4.25

Flat White *add syrup +1.25* 4.25

Mocha 4.50

Espresso 3.50

Double Espresso 4.25

Cortado 3.75

Americano 4.25

Hot Chocolate 4.25

WINES

San Antonio Pinot Grigio 11%
125ml | 175ml 7.75 | 10.50

San Antonio Grigio Rosé 11%
125ml | 175ml 7.00 | 9.50

Caracara Reserve 12.5%
125ml | 175ml 7.75 | 10.50

Gusbourne Brut Reserve 12%
125ml | bottle 12.00 | 68.00

Laurent-Perrier La Cuvée 12%
125ml | bottle 16.00 | 90.00

BAKERY

SERVED FROM 8AM TO 5PM

Chocolate Cookies **V** 1.95

Alabama Fudge Cake **GF** 5.50

Cake of The Day **V** 4.50

Savoury or Sweet Muffins **V** 3 / 3.50

Plus, handcrafted cakes, pastries & patisserie individually priced

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health. Please note that all food and beverage items have a 12.5% service charge. Please check with our Team to confirm your package inclusions*

V Vegetarian, **VG** Vegan, **VA** Vegan Alternative available, **GFA** Gluten Free Alternative available.

SOFT DRINKS

Lemonaid 3.80

Jaga Wellness Shots 3.20

Jaga Sodas 4.50

Fever-Tree Tonic 3.75

Frobisher's Fusion 3.80

Frobisher's Juices 3.80

Kombucha 3.95

Sodas 3.75

Vitamin Well 4.50

SMOOTHIES

Pash 'n' Shoot 5.75
Passion fruit, mango,
pineapple and orange juice

Berry-Go-Round 5.75
Strawberry, raspberry,
blackberry and orange juice

Detox Zing 5.75
Courgette, carrot, banana,
blueberry, ginger and
apple juice

Big Five 5.75
Pineapple, mango, kiwi,
strawberry and apple juice

See our drinks menu
for the full selection

BRUNCH

SERVED FROM 10AM TO 3PM

Lightly Spiced Shakshuka **V** 15.50
Crumbled feta cheese and warm toasted flatbread

Egg Royale 14.95
Smoked salmon, hollandaise on a toasted English muffin

Smashed Avocado and Poached Egg **V** 12.95
On a toasted English muffin

Sweet Waffles **V** 10.95
Maple syrup, Greek yoghurt and mixed berries

Savoury Waffles 14.50
Crispy chicken and Korean ketchup

Sweet Potato, Leek and Vintage Cheddar Frittata **V, GF** 14.50
Heirloom tomato and charred avocado salad

Superfood Bowl 16.50
Braised organic quinoa, pickled mushrooms, avocado,
roasted sweet peppers, charred tenderstem, sesame miso dressing
Add hot smoked salmon +£3

SANDWICHES & SALADS

SERVED FROM 11.30AM TO 5PM

Grilled Haloumi with Panzanella Salad **V, GFA** 14.50

Hot Smoked Salmon Niçoise **GF** 15.50

Roasted Beetroot, Caramelised Orange, Quinoa
and Vegan Feta Cheese **VG, GF** 13.95

Reuben Sandwich, Salt Beef, Sauerkraut and Russian Dressing 16.50

Roasted Sweet Pepper, Red Onion and Vegan Cheese Toastie **VG** 12.95

Sage Club Sandwich, Chicken, Turkey Bacon, Egg, Tomato and Lettuce 15.95

LIGHT BITES

SERVED FROM 11.30AM TO 9PM

Gambas Pil-Pil **GFA** 10.95
Garlic chilli prawns, crusty bread

Confit Duck Bon Bons 10.50
Celeriac and apple rémoulade, plum jam

Korean Crispy Beef **GF** 10.95
Asian slaw, toasted sesame

Roasted Tomato and Sweet Pepper Soup **VG, GFA** 8.50
Fresh pesto and artisan bread

Creamed Local Wild Mushrooms on Sourdough Toast **V** 10.95
Quails' eggs and caper butter

GRAZING BOARDS

SERVED FROM 3PM TO 9PM | PRICED PER PERSON

Cured Meats and Cheese **GFA** 9.00
Pickles, crusty bread and chutney

Smoked and Cured fish **GFA** 10.00
Free-range egg, horseradish and seeded sourdough

Grilled Padron Peppers **V, GFA** 7.00
Charred vine tomatoes, guacamole, baba ghanoush and
labneh with toasted flatbreads

LARGER PLATES

SERVED FROM 5PM TO 9PM

Searred Flat Iron Steak (served medium rare) **GF** 25.95
Roasted hispi cabbage, cherry vine tomatoes, caramelised onion
puree and chimichurri

Free-Range Chicken **GF** 22.50
Braised baby gem, piquillo peppers, smoked lardons and gremolata

Pan-Fried Scottish Salmon **GF** 19.95
Broad bean puree, smoked ancho chillis and sweet potato

South Coast Fish Stew **GF** 23.50
Local fish and shellfish in a rich, lightly spiced tomato broth

Ramen with Soft Noodles, Crisp Tofu & Green Vegetables **V, VA, GF** 19.50
Pickled mushrooms and soft-boiled egg

DESSERTS

SERVED FROM 11.30AM TO 9PM

Rhubarb Fool **VG** 7.50
Poppyseed shortbread

Red Wine Poached Pear **V, VA, GF** 7.50
Vanilla bean ice-cream and Eastwell honey

Apricot Frangipane Tart **V** 7.50
Clotted cream

Lemon Posset **V** 7.50
Pistachio biscotti

Selection of 3 Kentish Artisan Cheeses **V, GFA** 12.50
Roasted tomato chutney and crackers
based on availabilities from our dairy partners

We are proud to work with a variety of local
and regional partners for many of our ingredients
including Bodiam Meats, Gilda Bakery, Maws Fine
Food, High Weald Dairy and David Catt & Sons.

