



SUNDAY LUNCH MENU

SNACKS

Laminated brioche, roasted onion butter 5.5

Marmite English custard tart 6.5 each

Add Umai Caviar +5.5

Tempura Rock oyster, Sarson's 'scraps' 5.5 each

Koffmann potato, black pudding hash, pickled apple 4.90

Lamb 'Doner' kebab flat bread 11

TO START

Wood fire Port roasted figs, stracciatella and cobnut hummus 13

Endive Caesar salad, smoked bacon, salted pear, aged parmesan, pimento 12.5

Orkney scallop, razor clams and smoked leeks 19.5

Ember baked crapaudine beetroots, red pepper, fig leaf oil 13.5

Cornish mackerel, jalapeño, BBQ pineapple and lime 16.5

SKEWERS

Calamari and lardo, chimichurri 12.5

Maitake, furikake 9

Wagyu, Char Siu 14.5

SAEL CHICKEN PIE FOR TWO 27PP

Devon white chicken, New Forest mushroom duxelles,

Mash and chicken gravy

(allow 45 minutes for cooking)

MID PLATES

100-layer Hereford snail and ox cheek lasagna 24.5

Scottish halibut, red pepper and cockle stew, lardo 25.5

Aubergine schnitzel, fried cacklebean egg, vegan 'nduja, salsa verde 22

SAEL SUNDAY ROAST 29.5

Cumbrian shorthorn sirloin, ox cheek stuffed Yorkshire pudding,

Koffmann potatoes rostie, roasted carrot, Sael gravy

Add cauliflower cheese +8

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Fillet on the bone 57

Short horn T-Bone 13 / 100g

Devon white chicken (half boneless) 29.5

Tronçon of aged brill on the bone 16 / 100g

Day boat fish of the day (Market price)

Cote de Boeuf 12 / 100g

Bearnaise, Sael gravy, chimichurri 2.5

SIDES

Salt and vinegar Koffman chips 6.5

Broccoli, lemon and smoked anchovy 7.5

Grilled Hispi cabbage, brown butter, English miso 8.5

Sael salad 6.5

Mash and chicken gravy 8.5

Swede over embers, XO sauce, crispy Sea lettuce 7.5