



## WINTER 2025

### SNACKS

- Laminated brioche, roasted onion butter 5.5  
Marmite English custard tart 6.5 each  
*Add Umami Caviar +5.5*  
Tempura Rock oyster, Sarson's 'scraps' 5.5 each  
Oysters baked with XO sauce, yesterday's sourdough 5.5 each  
Koffmann potato, black pudding hash, pickled apple 5  
Highlands game bolognese, 'nduja, smoked cheddar, sourdough boule 8.50  
Lamb 'Doner' kebab flat bread 11

### TO START

- Baked delicata pumpkin, sesame, soya roasted pumpkin seeds, feta 11  
Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 10.5  
Wood fire Port roasted figs, stracciatella and cobnut hummus 13  
Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 12.5  
Smoked potatoes, ambersand cultured butter, fermented onions 13  
Orkney scallop, razor clams and smoked leeks 19.5  
Cornish mackerel, jalapeño, BBQ pineapple and lime 16.5  
Ember baked crapaudine beetroots, red pepper, fig leaf oil 13.5

### SKEWERS

- Calamari and lardo, chimichurri 12.5  
Maitake, furikake 9

### SAEL CHICKEN PIE FOR TWO 27PP

- Devon white chicken, New Forest mushroom duxelles,  
Mash and chicken gravy  
*(allow 45 minutes for cooking)*

### MID PLATES

- Charred Lincolnshire broccoli stem, preserved lemon, tempura scraps and seaweed 15.5  
Cod cheeks and parsley casserole, smoked bacon 21.50  
Gochujang grilled cuttlefish, soy-braised pork cheek dressing 21  
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

### FROM THE EMBERS

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|---------------------------------|-----------------------------------------------------|
| Shorthorn sirloin 15 / 100g     | Devon white chicken (half boneless) 29.5            |
| Aberdeen Angus ribeye 16 / 100g | Tronçon of aged brill on the bone 16 / 100g         |
| Fillet on the bone 52           | Day boat fish of the day (Market price)             |
| Short horn T-Bone 13 / 100g     | Cornish lobster, rice, coral butter (half) 37.5     |
| Cote de Boeuf 13 / 100g         | Cauliflower steak marinated in coconut yoghurt 19.5 |

*Bearnaise, Sael gravy, chimichurri 2.5*

### SIDES

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|---------------------------------------------------|-----------------------------------------------------|
| Salt and vinegar Koffman chips 6.5                | Sael salad 6.5                                      |
| Broccoli, lemon and smoked anchovy 7.5            | Mash and chicken gravy 8.5                          |
| Pot roasted hispi cabbage, brown butter, miso 8.5 | Swede over embers, XO sauce, crispy Sea lettuce 7.5 |