



SNACK

Laminated brioche, Guinness and treacle butter 5.5

Marmite English custard tart 6.5 each

Add Umai Caviar +5.5

Tempura Rock oyster, Sarson's 'scraps' 6 each

Oysters baked with XO sauce, yesterday's sourdough 6 each

'Fish & Chips' 6.5

Red pepper 'nduja, crème fraiche, mizuna, sourdough boule 8.50

Welsh wild garlic flat bread, 36-month aged Parmesan 10

SAEL SPECIALS

SAEL CUMBRIAN BEEF DIRTY SMASH BURGER 18

deep fried pickles, chilli mayo, streaky bacon and crispy onions.

Koffmann fries

SAEL STEAK FRITES 18

35 days dry aged flat iron steak, Koffmann fries

PRIX FIXE

TO START

'Quiche Lorraine', bacon, parmesan, bitter leaf salad

OR

Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake

MAIN COURSE

Toulouse style sausage, mash potato, Stornoway black pudding and sourdough crumbs,
onion and whole grain mustard gravy

OR

Layered auberigine and courgette, tomato ragu, 36-month aged parmesan

OR

Aged Blythburgh pork tomahawk, squid and chorizo cassoulet

12 (supplement)

SWEET

Coconut sorbet, candied lime

OR

Apple & blackcurrant Bakewell tart, Cornish clotted cream

2 COURSES 25

3 COURSES 28.5

12PM-2.30PM

5PM-6.30PM