



## SNACK

Laminated brioche, Guinness and treacle butter 6

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 fraîche, mizuna, sourdough boule 9

Welsh wild garlic flat bread, 36-month aged Parmesan 11

British wagyu shawarma skewer 15.5

## SAEL SPECIALS

### SAEL CUMBRIAN BEEF DIRTY SMASH BURGER 18

deep fried pickle, 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

Seurat lettuce, green goddess dressing, yesterday's sourdough croutons

### MAIN COURSE

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

OR

Sael fishcake, Cornish fish bouillabaisse, pickled fennel

### SWEET

Coconut sorbet, candied lime

2 COURSES 25

3 COURSES 28.5

12PM-2.30PM

5PM-6.30PM