



SUMMER COCKTAILS 9

Cocktail of the week

Ojo de Dios Joven Mezcal, Jalapeno, Mango, Lime

Lily Buzz & Honey Pop

Beesou Honey Aperitif, Nino Lily Floral Sparkling Tea

Dill or not dill

Renais Gin, Dill, White Vermouth, Apple, Lime

Bees on fire

Glenmorangie 12yrs Scotch, Beesou Honey Aperitif, Ginger

Dirty Martina

Belvedere Vodka, Kay Sake, Cazotte Tomato, Oregano

Amaretti Sour 0.0%

Negroni 0.0%

Sael Spritz 0.0%

Espresso Martini 0.0%

No. 02 Nivers, France 10

Grand Cru Green Teas, Verjuice, Kombucha, Raspberry Leaves

SNACKS

Laminated brioche,
Guinness and treacle butter 6

Marmite English custard tart 6.5
Add Umai Caviar +5.5

Tempura oyster, Sarson's 'scraps' 6 each

Porthilly / Maldon oyster 4 each

'Fish & Chips' 6.5

Lamb 'Doner' kebab flat bread 11

British wagyu shawarma skewer 14

TO START

Wood fire fig 15

Stracciatella and cobnut hummus

Raw Orkney Sea scallop 19.5

pear, jalapeño and lime

Isle of Wight tomatoes 16

Charentais melon sorbet

Brixham crab 20

Olive oil, Amalfi lemon, yesterday's sourdough

100 days aged sliced beef 19

beef marrow and lemon dressing, capers

Sicilian courgette flower 18

ricotta, honey, basil purée

MAIN COURSES

Romaine lettuce 17

spring beans, green goddess dressing
Add Devon white chicken +12

Native lobster 31

prawn and scallop lasagna

Trofie 27

New forest mushroom,
36-months aged parmesan

Loch Duart salmon 24.5

sauce vierge, summer courgette and basil

Aubergine schnitzel 24

fried cacklebean egg, katsu curry sauce,
smashed cucumber

40 days aged beef fillet 56

aubergine and miso, beef fat carrot, potato puree

BEEF & BONE MARROW PIE 35

Braised aged beef shin, Sael gravy, smoked garlic and parsley butter, mash potato

EXPRESS MENU

12-2.30 5 -6.30

TO START

Roasted celeriac soup,
Lincolnshire rabbit, hazelnut

OR

Black pudding sausage roll, smoked apple
and onion

MAIN COURSE

Blythburgh gammon, cacklebean egg,
'pineapple'

OR

St Austell Bay Mussels, Koffman fries

SWEET

Baked apple ice cream, fig roll

2 COURSES 25

3 COURSES 28.5

SAEL CUMBRIAN BEEF SMASH
BURGER 18

deep fried pickle, chilli mayo,
streaky bacon and crispy onions, Koffmann fries

SAEL STEAK FRITES 18

SIDE

Salt and vinegar Koffman chips 7

Broccoli, lemon and smoked anchovy 7.5

Pot roasted hispi cabbage, honey,
crispy onions 8.5

Mash and chicken gravy 8.5

Green salad 7

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Cote de Boeuf 13 / 100g

Galician blond rib of beef 14 / 100g

Devon white chicken (half boneless) 32

Spring Devon lamb
grilled peas, mint gremolata 34

Aged Blythburgh pork chop,
charcuterie sauce 36

Day boat fish of the day (Market price)

Bearnaise, Sael gravy, chimichurri 2.5