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| **Cocktails 9** Sapling Gin Granny Smith GimletSapling Vodka Raspberry & Elderflower CollinsPod Vodka, ‘Vespea’ Martini**Signature G&T 12**Tanqueray 10 with GrapefruitSapling with Rosmery | **On tap 7** Empress – lager (GF)Guinness1664 Blond | **Bottles & Cans 330ml 6**Empress – IPAEmpress – Pale AleUnity – LagerBlushing Bride – Session APAFuller’s London Pride – AleVeto – Lager 0%Lucky Saint – Hazy IPA 0% |

**Autumn drinks**

**SNACKS**

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| Marmite English custard tart 6.5/each*Add Umai Caviar +5.5*Brioche roll, beef dripping 6Fish cake, warm tartare sauce, Lincolnshire poacher 5.5 | Pork scratching, Bramley apple chutney 4 Garlic bread 8.5 |

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| **Express menu**Mon – Sat 12-2.30 5-6.30**Sael steak frites 15****`TO START**Roasted celeriac soup, Lincolnshire rabbit, hazelnutORBlack pudding sausage roll, smoked apple and onion**MAIN COURSE**Pot roasted Guinea Fowl, neeps & tatties, haggis sauceORSt Austell Bay Mussels, Koffman fries **SWEET**Baked apple ice cream, fig roll2 courses 253 courses 28.5 |

**SIDE 5**

Spicy hispi cabbage

Chunky chips

Glazed woodfire carrots

Potato mash

Boiled autumn kale

Green salad

**STARTERS**

**Woodfire crown prince squash 12**

*Stilton, sage vinaigrette*

**Northumberland game terrine 16**

*Cumberland sauce, toast*

**Chicory and orange 9**

*Walnut, smoked cheddar*

**Green beans 14**

*Courgette dressing, fennel, BBQ squid*

**Twice baked souffle 12**

*Montgomery cheddar*

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**SEAFOOD**

**Cornish prawn salad 14**

*Maryrose, gem lettuce*

**Oysters 4/each**

*Porthilly or Maldon*

**Cornish crab 17**

*Brown crab mayo, Riverford farm tardivo*

**Irish smoked salmon 15**

*Guinness bread*

**Orkney scallop 18**

*Pickled green tomato, Kent turnip*

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**PIES**

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| **Norfolk chicken pie 26***Chicken gravy* | **Steak and Ale pie 35** *Bone marrow, gravy and mash potato* |

**MAIN COURSES**

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| **Fish & Chips 24***Cod, mushy pea, chips***Dover sole 48.5***in the style of the miller's wife***New forest mushroom 27** *trofie, 36-months aged parmesan* | **Roasted pheasant 32***Bread sauce, roasted radicchio***Sausage and mash 22** *Bangers, Guinness and onion gravy***Roasted wild sea bass 29.5***Hollandaise, kale, popcorn cockles*  |
| **STEAK, KIDNEY & MARROW PIE 36***Sael gravy and mash potato*  |

**FROM THE EMBERS**

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| Shorthorn sirloin 15 / 100gHertfordshire ribeye 16 / 100gCote de Boeuf 13 / 100g | Aberdeen Angus fillet on the bone 52Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24Plate of langoustines 40Sael beef smash burger 18 |

*Bearnaise, Peppercorn 2.5*