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| **Cocktails 9**  Sapling Gin Granny Smith Gimlet  Sapling Vodka Raspberry & Elderflower Collins  Pod Vodka, ‘Vespea’ Martini  **Signature G&T 12**  Tanqueray 10 with Grapefruit  Sapling with Rosmery | **On tap 7**  Empress – lager (GF)  Guinness  1664 Blond | **Bottles & Cans 330ml 6**  Empress – IPA  Empress – Pale Ale  Unity – Lager  Blushing Bride – Session APA  Fuller’s London Pride – Ale  Veto – 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 6  Fish 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, hazelnut  OR  Black pudding sausage roll, smoked apple and onion  **MAIN COURSE**  Pot roasted Guinea Fowl, neeps & tatties, haggis sauce  OR  St Austell Bay Mussels, Koffman fries  **SWEET**  Baked apple ice cream, fig roll  2 courses 25  3 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 / 100g  Hertfordshire ribeye 16 / 100g  Cote de Boeuf 13 / 100g | Aberdeen Angus fillet on the bone 52  Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24  Plate of langoustines 40  Sael beef smash burger 18 |

*Bearnaise, Peppercorn 2.5*