



GREAT BRITISH BRASSERIE

AUTUMN DRINKS

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 Rosmary

On tap 4.95

- Empress – lager (GF)
- Guinness
- Harbour Beach Party – Session Pale Ale 3.4%

Bottles & Cans 330ml 6

- Empress – IPA
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- Unity – Lager
- Blushing Bride – Session APA
- Fuller’s London Pride – Ale
- Veto – Lager 0%
- Lucky Saint – Hazy IPA 0%

SNACKS

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

STARTERS & SEAFOOD

- Woodfire crown prince squash 12**
Stilton, sage vinaigrette
- Twice baked souffle 12**
Montgomery cheddar
- BBQ squid 14**
XO dressing, green beans, chilli
- Oysters 4/each**
Porthilly or Maldon
- Irish smoked salmon 15**
Guinness bread
- Orkney scallop 18**
Pickled green tomato, Kent turnip
- Langoustines 24**
Josper grilled, seaweed butter

SUNDAY ROAST PLATTER FOR TWO 27PP

- 40 days aged Cumbrian rump cap, Devon white chicken, Herdwick lamb shoulder
- All the trimmings, Sael Gravy, cauliflower cheese*

MAIN COURSES

- Dover sole 48.5**
in the style of the miller's wife
- New forest mushroom 27**
trofie, 36-months aged parmesan
- Sausage and mash 22**
Bangers, Guinness and onion gravy

FROM THE EMBERS

- Shorthorn sirloin 15 / 100g
- Herefordshire ribeye 16 / 100g
- Cote de Boeuf 13 / 100g
- Aberdeen Angus fillet on the bone 52
- Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24
- Bearnaise, Sael gravy 2.5*

SIDE 5

- Salt and vinegar chips
- Spicy hispi cabbage
- Mash Potato
- Green salad