



GREAT BRITISH BRASSERIE

AUTUMN DRINKS

Cocktails 9

Sapling Gin Granny Smith Gimlet
Sapling Vodka Raspberry & Elderflower Collins
Pod Vodka, ‘Vespea’ Martini

Clear Headed 7

Dark and Stormy 0%
No. 02 Nivers, France Tea, Verjuice, Botanicals

On tap 4.95

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

Signature G&T 12

Tanqueray 10 with Grapefruit
Sapling with Rosmary

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%

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

SEAFOOD

Cornish prawn salad 14
Maryrose, gem lettuce
Oysters 4/each
Porthilly or Maldon
Cornish crab 19
Brown crab mayo, Riverford farm tardivo
Irish smoked salmon 16
Guinness bread
Orkney scallop 19.5
Pickled green tomato, Kent turnip
Langoustines 24
Jasper grilled, seaweed butter
BBQ squid 15
XO dressing, green beans, chilly

STARTERS

Woodfire crown prince squash 14
Stilton, sage vinaigrette
Chicory and orange 10
Walnut, smoked cheddar
Twice baked souffle 14
Montgomery cheddar
Northumberland game terrine 18
Cumberland sauce, toast

PIES

(Allow 20 mins cooking)
Norfolk chicken pie 28
Chicken gravy
Steak and Ale pie 36
Bone marrow, gravy and mash potato

MAIN COURSES

Fish & Chips 28
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 34
Bread sauce, roasted radicchio
Sausage and mash 22
Bangers, Guinness and onion gravy
Roasted wild sea bass 32
Hollandaise, kale, popcorn cockles

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
Sael beef smash burger 18
Bearnaise, Sael gravy 2.5

SIDE

Spicy hispi cabbage 6.5
Salt and vinegar chips 6.5
Glazed woodfire carrots 5
Mash Potato 6.5
Boiled autumn kale 5
Green salad 6.5

EXPRESS MENU

MON – SAT
12–2.30 5–6.30

SAEL STEAK FRITES 18

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, sourdough
SWEET
Baked apple ice cream, fig roll

2 COURSES 25
3 COURSES 28.5