



GREAT BRITISH BRASSERIE

WINTER DRINKS

Cocktails 9

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

Clear Headed 7

- Negroni 0%

N.V Non-Alcoholic Semillon, Claouset, Bordeaux 8

On tap 4.95

- Empress – lager (GF)
- Harbour - Pale Ale (GF)
- Guinness

Signature G&T 12

- Tanqueray 10 with Grapefruit
- Sapling with Rosemary

Bottles & Cans 330ml 6

- Empress – IPA
- Empress – Pale Ale
- Unity – Lager
- Blushing Bride – Session APA
- Fish & Chip Beer–Wheat Beer
- Fuller’s London Pride – Ale
- Lucky Saint – Hazy IPA 0.5 %

SNACKS

- 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
- 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, garlic 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)
- Shepherds Pie 24**
Herdwick Lamb
- Steak and Ale pie 36**
Bone marrow, gravy and mash potato

MAIN COURSES

- Fish & Chips 28**
Cod, mushy pea, chips
- Roasted pheasant 34**
Bread sauce, roasted radicchio
- Dover sole 48.5**
in the style of the miller’s wife
- Roasted wild sea bass 32**
Hollandaise, kale, popcorn cockle
- 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
- Aberdeen Angus fillet on the bone 52
- Herefordshire ribeye 16 / 100g
- Sael beef smash burger 18
- Cote de Boeuf 13 / 100g
- Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24
- 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

CHRISTMAS MENU

MON – SAT
12–2.30 5–6.30

SAEL STEAK FRITES 18

- TO START**
- Cornish prawn cocktail, spiced mary rose,
- OR
- Northumberland game terrine, Cumberland sauce, toast

MAIN COURSE

- Roast cod, celeriac, mussel and cider
- OR
- Ember roasted guinea fowl, all the trimmings

SWEET

- Bread and butter pudding soft serve
- OR
- Set chocolate custard, smoked milk ice cream

2 COURSES 34

3 COURSES 38.5