



# GREAT BRITISH BRASSERIE

## WINTER DRINKS

### Cocktails 9

- Sapling Gin Granny Smith Gimlet
- Sapling Raspberry & Elderflower Collins
- Pea Pod Vodka, ‘Vespea’ Martini
- Festive Cinnamon Old Fashioned
- 0% Negroni
- 0% Tanqueray Elderflower and cucumber G&T

### On tap 4.95

- Empress – lager (GF)
- Harbour Beach Party – Pale Ale 3.4% (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 – Lager or 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
- Roast Orkney scallop 19.5**  
Jerusalem artichoke, langoustine bisque
- 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)
- 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
- 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**  
truffle, 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
- Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24
- Cote de Boeuf 13 / 100g
- 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

## 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**
- Roasted Cornish 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

VAT included. A discretionary service charge of 12.5% will be added to your bill. For information relating to allergens within our food, please request to view our allergen matrix. Game meat can contain shoots.