



GREAT BRITISH BRASSERIE

WINTER DRINKS

Cocktails 9

Sapling Gin Winter Berry Gimlet
Sapling Raspberry & Elderflower Collins
Pea Pod Vodka, ‘Vespea’ Martini
0% Negroni
0% Tanqueray Elderflower and cucumber G&T

On tap 4.95

Guinness
Empress Lager
Sael 0% Lager

Bottles & Cans 330ml 6

Empress – IPA
Empress – Pale Ale
Unity – Lager
Blushing Bride – Session APA
Fuller’s London Pride – Ale

Lucky Saint 0.5%

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 15

Stilton, sage vinaigrette

Twice baked souffle 16

Montgomery cheddar

BBQ squid 15

XO dressing, green beans, chilli

Maldon Oysters 4/each

Lemon and Shallots

Irish smoked salmon 16

Guinness bread

Roast Orkney scallop 19.5

Jerusalem artichoke, langoustine bisque

SUNDAY ROAST PLATTER FOR TWO 29.5 PP

40 days aged Cumbrian rump cap & Devon white chicken

All the trimmings, Sael Gravy, cauliflower cheese

MAIN COURSES

Dover sole 48.5

in the style of the miller’s wife

Steak and Ale pie 36

Bone marrow, gravy and mash potato

Norfolk Chicken pie 29

Chicken Gravy

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Herefordshire ribeye 16 / 100g

Cote de Boeuf 14 / 100g

Aberdeen Angus fillet on the bone 52

Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24

Langoustines 24

All cuts can be served with roast garnish

Bearnaise, Sael gravy 2.5

SIDE

Salt and vinegar chips 6.5

Spicy hispi cabbage 6.5

Mash Potato 6.5

Green salad 6.5

Tenderstem Broccoli 6.5