



GREAT BRITISH BRASSERIE

WINTER DRINKS

Cocktails 9

- 0% Negroni
- Sapling Gin Black Forest Gimlet
- Sapling Raspberry & Elderflower Collins
- Pea Pod Vodka, ‘Vespea’ Martini

On tap 3 / 4.95

- 0 % Sael Lager
- Empress – lager (GF)
- Guinness
- Signature G&T 12**
- 0% Tanqueray & Cucumber and Elderflower Tonic
- Monkey 47 & Grapefruit
- Sapling & Rosemary

Bottles & Cans 330ml 6

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

SNACKS

- Marmite English custard tart 6.5/each

Add Umai Caviar +5.5
- Brioche roll, beef dripping 6
- Garlic bread 8.5
- Fish cake, warm tartare sauce, Lincolnshire poacher 5.5
- Pork scratching, Bramley apple chutney 4 (gf)

SEAFOOD

All dishes can be done gluten free

- 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**
Josper grilled, garlic butter
- BBQ squid 15**
XO dressing, green beans, chilly

STARTERS

- Woodfire crown prince squash 14 (gf,v)**
Stilton, sage vinaigrette
- Chicory and orange 10 (gf,v)**
Walnut, smoked cheddar
- Twice baked souffle 14 (gf)**
Montgomery cheddar
- Duck and Fois Gras terrine 18**
Plum gel, poached pear, sourdough toast

PIE

(Allow 20 mins cooking)

- Steak and Ale pie 36**
Bone marrow, gravy and mash potato
- Norfolk Chicken pie 29**
Chicken Gravy

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 (v)
trofie, 36-months aged parmesan
- Roasted pheasant 34 (gf)**
Bread sauce, roasted radicchio

Roasted wild sea bass 32 (gf)
Hollandaise, kale, popcorn cockle

Sausage and mash 22 (gf)
Bangers, Guinness and onion gravy

FROM THE EMBERS

All dishes can be done gluten free

- 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

CHRISTMAS MENU

MON – SAT

12–2.30 5–6.30

All dishes can be done gluten free

SAEL STEAK FRITES 18

TO START

- Cornish prawn cocktail, spiced mary rose,
- OR
- Duck and Fois Gras terrine
- Plum gel, poached pear, sourdough 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

SIDE

- Spicy hispi cabbage 6.5
- Salt and vinegar chips 6.5
- Glazed woodfire carrots 5
- Mash Potato 6.5
- Green salad 6.5
- Tenderstem Broccoli 7