



GREAT BRITISH BRASSERIE

WINTER DRINKS

Cocktails 9

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

0% Negroni

0% Tanqueray Elderflower and cucumber G&T

On tap 4.95

- Guinness
- Harbour Pale
- Empress 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 14**
Stilton, sage vinaigrette

Twice baked souffle 14
Montgomery cheddar

BBQ squid 15
XO dressing, green beans, chilli

Langoustines 24
Josper grilled, seaweed butter
- Oysters 4/each**
Porthilly or Maldon

Irish smoked salmon 16
Guinness bread

Orkney scallop 19.5
Pickled green tomato, Kent turnip

SUNDAY ROAST PLATTER FOR TWO 27PP

40 days aged Cumbrian rump cap, Devon white chicken, Herdwick lamb shoulder
All the trimmings, Sael Gravy, cauliflower cheese

MAIN COURSES

- Dover sole 48.5**
in the style of the miller's wife
- 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
- Herefordshire ribeye 16 / 100g
- Cote de Boeuf 13 / 100g
- Aberdeen Angus fillet on the bone 52
- Blythburgh gammon, cacklebean egg, ‘pineapple’, chips 24
- 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