



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
 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
 Fish cake, warm tartare sauce, Lincolnshire poacher 5.5
 Brioche roll, beef dripping 6
 Pork scratching, Bramley apple chutney 4
 Sael garlic bread 9

EXPRESS MENU

MON – SAT

12–2.30 5–6.30

SEAFOOD

Carlingford Oysters 4/each
Lemon and shallots
Cornish prawn salad 16
Maryrose, gem lettuce
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 15
Stilton, sage vinaigrette
Chicory and orange 11
Walnut, smoked cheddar
Twice baked souffle 16
Montgomery cheddar
Duck and Fois Gras terrine 22
Plum gel, poached pear, sourdough toast

TO START

Caramelized onion soup,
 sourdough toast, Montgomery
 cheddar 10

MAIN COURSE

Sael steak frites 18
 Or
 Sael beef smash burger 18
 Or
 Pot roasted Devon White Chicken,
 neeps & tatties, haggis sauce 20

MAIN COURSES

Fish & Chips 29
Cod, mushy pea, chips
Dover sole 52
in the style of the miller's wife
New forest mushroom 27
trofie, 36-months aged parmesan

Roasted pheasant 34
Bread sauce, charred radicchio
Roasted wild sea bass 34
Hollandaise, kale, popcorn cockle
Sausage and mash 24
Bangers, Guinness and onion gravy

PIES

(Allow 20 mins cooking)

Steak and Ale pie 36
 Bone marrow, gravy and mash potato
Norfolk Chicken pie 29
 Chicken Gravy
Native cornish lobster pie for 2
38pp
 Smoked haddock and cod

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
 Sael beef smash burger 18

Bearnaise, Sael gravy 2.5

SIDES 7

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