



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

Welsh rarebit oven baked flatbread 8

SEAFOOD

- Carlingford or Porthilly 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
- 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

EXPRESS MENU

- MON – SAT
- 12–2.30 5–6.30
- TO START**
- Caramelised onion soup,
sourdough toast, Montgomery
cheddar 10
- MAIN COURSE**
- Sael steak frites 18
Or
Sael beef smash burger 18

MAIN COURSES

- Fish & Chips 29**
Cod, mushy pea, chips

New forest mushroom 27
trofie, 36-months aged parmesan

Dover sole 52
in the style of the miller’s wife
- Roasted wild sea bass 34**
Hollandaise, kale, popcorn cockle

Sausage and mash 24
Bangers, Guinness and onion gravy

PIES

- (Allow 20 mins cooking)
- Shepherds Pie 29**
Herdwick Lamb
- Steak and Ale pie 36**
Bone marrow, gravy and mash potato
- Norfolk Chicken pie 29**
Chicken Gravy
- Native cornish lobster pie for 2**
38pp
Langoustine bisque

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