



GREAT BRITISH BRASSERIE

WINTER DRINKS

Cocktails 9.9

0% Cherry Royale
 Sapling Gin granny smith gimlet
 Sapling Raspberry & Elderflower Collins
 Saketini

On tap 3 / 4.95

0 % Sael Lager
 Empress – lager (GF)
 Guinness
 Harbour Session Pale Ale 3.4%
Signature G&T 14
 Sapling Gin, Rosemary & Orange
 Tanqueray 10 Gin, Grapefruit

Bottles & Cans 330ml 6.5

0.5 % Lucky Saint – Hazy 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 6
 Brioche roll, beef dripping 7
 Welsh rarebit sourdough flatbread 9.5
 Pork scratching, Bramley apple chutney 5

SEAFOOD

Porthilly oysters 4/each
Lemon condiment and shallots
Cornish prawn salad 19.5
Maryrose, gem lettuce
Cornish crab 20
Brown crab mayo, Riverford farm tardivo
Irish smoked salmon 18
Guinness bread
Roast Orkney scallop 20
langoustine bisque
Langoustines 26
Josper grilled, garlic butter

STARTERS

Caramelised onion soup 12
Sourdough toast, Montgomery cheddar
Woodfire crown prince squash 16
Stilton, sage vinaigrette
Chicory and orange 12.5
Walnut, smoked cheddar
Twice baked souffle 17.5
Montgomery cheddar
Duck liver terrine 22
Plum gel, poached pear, melba toast

PIES

(Allow 20 mins cooking)

Shepherd’s pie 32

Cumbrian herdwick lamb, braised shoulder and montgommery cheddar

Steak and Ale pie 39.5

Braised beef shin, roast bone marrow, gravy and garlic mash potato

Norfolk Chicken pie 32

New forest mushroom and chicken gravy

Native Cornish lobster pie

34

Lobster bechamel, smoked haddock and langoustine head bisque

MAIN COURSES

Fish & Chips 36
Cod, mushy pea, chips
New forest mushroom 28
truffle, 36-months aged parmesan
Cornish Dover sole 60
Miller’s wife style

Roasted seabass 38
Hollandaise, kale, popcorn lobster
Sausage and mash 26
Bangers, Guinness and onion gravy
Merryfield Farm Duck 36
Peppercorn sauce

FROM THE EMBERS

Shorthorn sirloin 15 / 100g
 Herefordshire ribeye 17 / 100g
 Cote de Boeuf 14 / 100g
 Aberdeen Angus fillet on the bone 54
 Sael flat iron steak frites 18
 Sael beef smash burger 18
 Cumbrian Sirloin on the bone 560g/800g 78.5/110
Bearnaise, Sael gravy, Peppercorn 3.5

SIDES 7

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