



# GREAT BRITISH BRASSERIE

## SPRING DRINKS

### Cocktails 9.9

0% Cherry royale  
 Sapling gin granny smith gimlet  
 Sapling raspberry & elderflower Collins  
 Rhubarb & peach spring fizz

### 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 & chips’ 7  
 Basket of Whitebait 7

Brioche roll, beef dripping 7  
 Welsh rarebit sourdough flatbread 9.5  
 Pork scratching, Bramley apple chutney 5

## ST PATRICK’S DAY SPECIAL

Pint of Guinness £4.25

Pint of Guinness +  
2x Carlingford or Tempura  
Oysters £8

Irish Coffee £7

## SEAFOOD

**Maldon / Porthilly oysters 4/each**  
*Lemon condiment and shallots*

**Cornish prawn salad 19.5**  
*Maryrose, gem lettuce*

**Devon 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

**‘London Particular’ Soup 12**  
*Sourdough toast, smoked bacon, Wiltshire ham*

**New forest asparagus 18**  
*Hollandaise sauce*

**Chicory and orange 12.5**  
*Walnut, smoked cheddar*

**Twice baked soufflé 17.5**  
*Montgomery cheddar*

**Duck liver terrine 22**  
*Plum gel, poached pear, toasted sourdough*

## PIES

(Allow 20 mins cooking)

**Shepherd’s pie 32**

*Cumbrian herdwick lamb, braised shoulder and montgomery 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*

## 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 15 / 100g

Aberdeen Angus fillet on the bone 54

Sael flat iron steak frites 18

Sael beef smash burger 18

Cumbrian Sirloin on the bone 570g 74; 770g 100

*Bearnaise, Sael gravy, Peppercorn 3.5*

## SIDES 7

Spicy hispi cabbage

Salt and vinegar chips

Glazed woodfire carrots

Tenderstem broccoli

Mash Potato

Green salad