



GREAT BRITISH BRASSERIE

SPRING DRINKS

Cocktails 9.9

0% Cherry royale
 Sapling gin granny smith gimlet
 Rhubarb & peach spring fizz
 Saketini

On tap 3 / 4.95

0 % Sael Lager
 Guinness
 Harbour Session Pale Ale 3.4%, gf
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
 Empress - IPA
 Fuller’s London Pride – Ale

SNACKS

Marmite English custard tart 6.5/each
Add Umai Caviar +5.5
 ‘Sael Fish & chips’ 7
 Pork scratching, Bramley apple chutney 5

Brioche roll, beef dripping 7
 Welsh rarebit sourdough flatbread 9.5
 Basket of Whitebait 7

SEAFOOD STARTERS

Maldon/ Porthilly Oysters 4/each

Lemon condiment and shallots

Cornish prawn salad 19.5

Maryrose, gem lettuce

Irish smoked salmon 18

Guinness bread

Langoustines 26

Josper grilled, garlic butter

STARTERS

‘London Particular’ Soup 12

Smoked bacon, Kent Pea, Wiltshire ham

New forest asparagus 17

Hollandaise sauce

Chicory and orange 12.5

Walnut, smoked cheddar

Twice baked souffle 17.5

Montgomery cheddar

Northumberland game terrine 22

Cumberland sauce, sourdough toast

MAIN COURSES

Fish & Chips 36

Cod, mushy pea, chips

Cornish Dover sole 60

Miller’s wife style

Paccheri Pasta 26

Isle Of White tomato, gochujang bisque

Roasted seabass 38

Hollandaise, kale, popcorn prawn

Merryfield Farm Duck 36

Peppercorn sauce

Calf’s liver and mash 24

Guinness and onion gravy

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

Sael Fish pie 34

Smoked haddock, salmon and leek

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Herefordshire ribeye 17 / 100g

Aberdeen Angus fillet on the bone 54

Sael beef smash burger 18

Sael flat iron steak frites 18

Large Cuts:

Cumbrian Sirloin on the bone 600g / 75; 800g / 99

Cote de Boeuf 15 / 100g

Bearnaise, Sael gravy, Peppercorn 3.5

SIDES 7

Spicy hispi cabbage

Salt and vinegar chips

Tenderstem broccoli

Mash Potato

Green salad