



A La Carte Autumn

Snacks

- Laminated brioche, roasted onion butter 5
- Marmite English custard tart 6 each
Add Umai Caviar +5
- Tempura rock oyster, Sarson's 'scraps' 5 each
- Oysters baked with XO sauce, day-old sourdough 5 each
- Koffmann potato, black pudding hash, pickled apple 4.5
- South coast clam chowder, parsley, sourdough boule 12
- Lamb 'Donner' kebab flat bread 10

To Start

- Autumn beans, Thai green curry, hollandaise and Kafir lime 10
- Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 9
- Wood fire port roasted figs, stracciatella and cobnut hummus 12
- Endive Caesar salad, smoked bacon, salted pear, aged parmesan, pimento 11
- Smoked potatoes, Lincolnshire poacher, seaweed cultured butter, fermented onion 12
- Orkney scallop, Razor clams and smoked leeks 18
- Ember baked crapaudine, red pepper, fig leaf oil 13
- Cornish mackerel, jalapeño, BBQ pineapple and lime 15

Skewers

- Calamari and lardo. Chimichurri 11
- Maitake, furikake 8
- Wagyu, char sui 13.5

Sael Chicken Pie for Two 48

- Devon White chicken, New Forest mushroom duxelles, mash and chicken gravy

Mid Plates

- Cod and parsley casserole, smoked bacon 19.5
- Gochujang grilled cuttlefish, soy-braised pork cheek dressing 19
- 100-layer Hereford snail and Ox cheek lasagna 22
- Scottish Halibut, lardo, red pepper and cockle stew 23

From The Embers

- Shorthorn sirloin 15 / 100g
- Aberdeen angus ribeye 16 / 100g
- Fillet on the bone 55
- Short horn T-Bone 12 / 100g
- Cote de Boeuf 10 / 100g
- Devon White chicken (*half-boneless*) 28
- Troncon of aged-Brill on the bone 15 / 100g
- Day-boat fish of the day (*market value*)
- Cornish lobster, toasted spelt, coral butter (*half*) 35

*Served with Stilton butter and a choice of
Bearnaise, Sael gravy, chimichurri*

Sides

- Salt and vinegar Koffmann chips 6
- Broccoli, lemon and smoked anchovy 7
- Grilled Hispi cabbage, brown butter, English miso 8
- Sael Salad 6
- Mash and chicken gravy 8
- Swede over embers, XO sauce, crispy Sea lettuce 7