



Brunch Menu

Fruits, Seeds and Nuts

- Sael granola, Hollis Mead yoghurt, Somerset honey 8
add berries 4.5
- Overnight Milbury Hill oats, almond and Braeburn apple compote 8
Sael Açai bowl, banana, Chia seeds 9.5

Laminated Breakfast Croissant

- Spanish breakfast 14
(baked egg, chorizo, red pepper, coriander)
- New Forest mushroom, cackle bean egg, parmesan 14

Eggs

- Sael 'Big Daddy' 19.5
(full English in a brioche bun)
- Green Hollandaise benedict, avocado, crispy bacon 14

Snacks

- 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
- Wood fire port roasted figs, stracciatella and Cobnut hummus 5
- Lamb 'Donner' kebab flat bread 8

Mains

- Cod and parsley casserole, smoked bacon 19.50
- Shorthorn sirloin 15 / 100g
- Short-horn T-Bone 12 / 100g
- Devon White chicken (half boneless) 28
- Day-boat fish of the day *(market value)*
(served with Stilton butter and a choice of warm tartare sauce, Sael gravy, chimichurri)

Sides

- Salt and vinegar Koffman chips 6
- Mash and chicken gravy 8
- Broccoli, lemon and smoked anchovy 7
- Grilled Hispi cabbage, brown butter, English miso 8

Sweet

- British Isle cheese, sourdough piccalilli,
seasonal chutney 14
- Jam 'Roly Poly', Jersey custard, smoked butter 13
- Vanilla burnt English cream, English apple vinegar,
Brandy snap 12
- Bread and butter pudding ice-cream, whiskey,
smoked raisin 12
- Venezuelan chocolate tart, smoked milk ice cream 12