



## A La Carte

### Snacks

*All priced per person*

Laminated brioche, Welsh garlic labneh 5

Marmite English custard tart 6pp

*Add Umai Caviar +5*

IPA battered Rock oyster, Sarson's 'scraps' 4.5

Oysters baked with XO sauce, salted cucumber 4.5

Koffmann potato, black pudding hash, pickled apple 5.5

Wood-fire Port roasted figs, stracciatella and Cobnut hummus 9

Lamb 'Donner' kebab flat bread 9

### To Start

Summer beans, green hollandaise, pickled celery, dried tuna heart 12

Endive Caesar salad, smoked bacon, salted pear 11

Smoked Lincolnshire potatoes, mint cultured butter, fermented onions 12

South Coast clam chowder, parsley, Welsh garlic sourdough 14

New Forest mushrooms, cep jam, Cornish kern 12

Orkney scallop, Razor clams and smoked leeks 16

Ember baked beetroots, fig leaf oil 13

Cornish tuna, jalapeño and lime 17

### Skewers 12ea

Calamari and lardo - Chicken leg and koji

Octopus and Char Siu - Koji mushroom

Wagyu beef and hot sauce

### Sael Mixed Grill

Char Siu pork belly, Herdwick lamb chops, koji

cured chicken thighs, 95-day aged sirloin,

Kai Dao duck egg, Chorizo sausage 24

### Main

'Cod and Parsley Sauce' 26

Gochujang grilled cuttlefish, soy-braised pork cheek dressing 24

100-layer Hereford snail and Ox cheek lasagna 28

Cumbrian lamb shank hotpot, 'Neeps and Tatties' 24

Scottish Halibut, Seaweed potato, Cornish clams 26

Grilled Cornish lobster, Coral butter, toasted spelt (Half) 34

'Cheese Sandwich' with four English cheese 16.5

*Add braised Ox cheek +4*

### From The Embers

Galician sirloin

Ribeye

Devon White chicken (half boneless)

Ibérico pork chop

Fillet

Tronçon of aged-Brill (on the bone)

Day Boat fish of the day

*Add green curry Hollandaise +2.5*

*Add Sael gravy (smoked lardo, fermented capers, chilli, parsley) +2.5*

### Sides

Salt and vinegar Koffmann chips 5

Broccoli, lemon and smoked anchovy 5

Grilled Hispi cabbage, brown butter, English miso 6

Sael Salad 6

Mash and chicken gravy 6

Swede over embers, XO sauce, crispy Sea lettuce 6



## Kid's Menu 15ea

Crispy chicken fingers, Koffmann fries

- OR -

Penne pasta, tomato sauce, Cheddar cheese

-

Milk soft-serve, chocolate sauce, 100's & 1000's

## Dessert Menu

British Isle Cheese, sourdough piccalilli, seasonal chutney 4ea

Jam 'Roly-Poly', Jersey custard, smoked butter 20

Aged beef-fat caramel, salted milk soft-serve 8

Bread and butter pudding ice-cream,  
whiskey, smoked raisin 9

Burnt English cream, English apple vinegar 9

Provençal fig, spiced Port and honey ice-cream 11