



WEEKEND LUNCH MENU

SNACKS

- Laminated brioche, roasted onion butter 5.5
- Marmite English custard tart 6.5 each
- Add Umai Caviar +5.5*
- Tempura Rock oyster, Sarson's 'scraps' 5.5 each
- Oysters baked with XO sauce, yesterday's sourdough 5.5 each
- Koffmann potato, black pudding hash, pickled apple 4.9
- South coast clam chowder, parsley, sourdough boule 13.5
- Lamb 'Doner' kebab flat bread 11

TO START

- Green Hollandaise Benedict, avocado, crispy bacon 15
- Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 10.5
- Wood fire Port roasted figs, stracciatella and cobnut hummus 13
- Endive Caesar salad, smoked bacon, salted pear, aged parmesan, pimento 12.5
- Smoked potatoes, Lincolnshire poacher seaweed cultured butter, fermented onions 13
- Orkney scallop, razor clams and smoked leeks 19.5
- Ember baked crapaudine beetroots, red pepper, fig leaf oil 13.5
- Cornish mackerel, jalapeño, BBQ pineapple and lime 16.5

SKEWERS

- Calamari and lardo, chimichurri 12.5
- Maitake, furikake 9
- Wagyu, Char Siu 14.5

SAEL CHICKEN PIE FOR TWO 27PP

- Devon white chicken, New Forest mushroom duxelles,
Mash and chicken gravy
(allow 45 minutes for cooking)

MID PLATES

- Charred Lincolnshire broccoli stem, preserved lemon, tempura scraps and seaweed 15.5
- Cod cheeks and parsley casserole, smoked bacon 21.5
- Gochujang grilled cuttlefish, soy-braised pork cheek dressing 21
- 100-layer Hereford snail and ox cheek lasagna 24.5
- Scottish halibut, red pepper and cockle stew, lardo 25.5
- Aubergine schnitzel, fried cacklebean egg, vegan 'nduja, salsa verde 22

SAEL SUNDAY ROAST 29

- Cumbrian shorthorn sirloin, ox cheek stuffed Yorkshire pudding,
Koffmann potatoes rosti, roasted carrot, Sael gravy
(available on Sundays only)

FROM THE EMBERS

- Shorthorn sirloin 15 / 100g
- Aberdeen Angus ribeye 16 / 100g
- Fillet on the bone 57
- Short horn T-Bone 13 / 100g
- Cote de Boeuf 12 / 100g
- Devon white chicken (half boneless) 29.5
- Tronçon of aged brill on the bone 16 / 100g
- Day boat fish of the day (Market price)
- Cornish lobster, rice, coral butter (half) 37.5
- Cauliflower steak marinated in coconut yoghurt 19.5

Bearnaise, Sael gravy, chimichurri 2.5

SIDES

- Salt and vinegar Koffman chips 6.5
- Broccoli, lemon and smoked anchovy 7.5
- Grilled Hispi cabbage, brown butter, English miso 8.5
- Sael salad 6.5
- Mash and chicken gravy 8.5
- Swede over embers, XO sauce, crispy Sea lettuce 7.5