



SUNDAY LUNCH

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 4.90
Lamb 'Doner' kebab flat bread 11

TO START

- Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 12.5
Orkney scallop, razor clams and smoked leeks 19.5
Smoked potatoes, ampersand cultured butter, fermented onions 13
Cornish mackerel, jalapeño, BBQ pineapple and lime 16.5
Merrifield duck and game terrine, winter berries condiment, sourdough 13

SKEWERS

- Calamari and lardo, chimichurri 12.5
Devon Hogget Belly, seaweed gremolata 11
Maitake mushroom, furikake 9

SAEL CHICKEN PIE FOR TWO

- Devon white chicken, New Forest mushroom duxelles,
mash and chicken gravy 27pp
(allow 45 minutes for cooking)

MID PLATES

- 100-layer Hereford snail and ox cheek lasagna 24.5
Line-caught cod, smoked butter sauce, Marteau sausage, caramelized onion, 'scraps' 24
Aubergine schnitzel, fried cacklebean egg, vegan 'nduja, salsa verde 22
Aberdeen angus ribeye over embers, koffman fries, fried cacklebean egg 40
Day boat fish (Market price)

SAEL SUNDAY ROAST 29.50

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| Devon Lamb Shoulder | Cumbrian shorthorn sirloin, braised ox cheek | Blythburgh pork belly, apple sauce |
| Short horn T-Bone 800g for two / three £50 supplement | Cote de Boeuf 850g for two / three £48 supplement | |

All Roasts served with Yorkshire pudding, Koffmann roast potatoes, roasted carrot, Sael gravy

SIDES

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| Salt and vinegar Koffman chips 6.5 | Wood fired bone marrow, sourdough crumb 8 |
| Broccoli, lemon and smoked anchovy 7.5 | Mash and chicken gravy 8.5 |
| Grilled Hispi cabbage, brown butter, English miso 8.5 | Swede over embers, XO sauce, crispy Sea lettuce 7.5 |
| Cauliflower cheese 8 | Sael salad 6.5 |