



WINTER 2025

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, smoked cod's roe, vinegar 6
Smoked anchovy, tomato, koji fondue, sourdough boule 8.50
New forest mushroom flatbread, pecorino 11

TO START

- Baked delica pumpkin, sesame, soya roasted pumpkin seeds, feta 11
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, pickled apple, Stilton, pimento 12.5
Smoked potatoes, ampersand 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
Devon hogget belly, seaweed gremolata 11
Maitake, 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

- Charred Lincolnshire broccoli stem, preserved lemon, tempura scraps and seaweed 15.5
Cod cheeks and parsley casserole, smoked bacon 21.50
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

FROM THE EMBERS

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| Shorthorn sirloin 15 / 100g | Devon white chicken (half boneless) 29.5 |
| Aberdeen Angus ribeye 16 / 100g | Aged Blythburgh pork chop, charcuterie sauce 24 |
| Fillet on the bone 52 | Tronçon of aged brill on the bone 16 / 100g |
| Short horn T-Bone 13 / 100g | Day boat fish of the day (Market price) |
| Cote de Boeuf 13 / 100g | Cornish lobster, rice, coral butter (half) 37.5 |
| | Cauliflower steak marinated in coconut yoghurt 19.5 |
- Bearnaise, Sael gravy, chimichurri 2.5*

SIDES

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| Salt and vinegar Koffman chips 6.5 | Sael salad 6.5 |
| Broccoli, lemon and smoked anchovy 7.5 | Mash and chicken gravy 8.5 |
| Pot roasted hispi cabbage, brown butter, miso 8.5 | Swede over embers, XO sauce, crispy Sea lettuce 7.5 |