



MENU OF THE DAY

12PM-2.30PM

5PM-6.30PM

SAEL CUMBRIAN BEEF DIRTY SMASH BURGER 18

deep fried pickles, chilli mayo, streaky bacon, crispy onions

SNACKS

Laminated brioche, burnt leek and miso 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

Red pepper 'nduja, crème fraiche, puntarelle, sourdough boule 8.50

New forest mushroom flatbread, pecorino 11

TO START

Caramelized onion soup, sourdough toast, Montgomery cheddar

OR

Duck liver and port parfait, toasted oats, nuts and fruit

MAIN COURSE

Toulouse style sausage, mash potato, Stornoway black pudding and sourdough crumbs,
onion and whole grain mustard gravy

OR

Sael fishcake, Cornish fish bouillabaisse, pickled fennel

OR

35 days dry aged Shorthorn sirloin steak frites, bearnaise
15 (supplement)

SWEET

Passion fruit sorbet, Kent mango

OR

Bread & butter pudding, vanilla custard

2 COURSES 25

3 COURSES 28.5