

# THE GEORGE TOWNHOUSE À LA CARTE



## SMALL PLATES

**Soup of the Day**, ask your server for today's special **GF £5.50**

**Salmon & Dill Fishcake**, wilted spinach, poached egg, hollandaise **£7.50**

**Steamed Asparagus**, smoked tomato olive & shallot vinaigrette, garlic crisp, herb salad **VG £7.00**

**Thai Spiced Chicken Croquette**, fragrant Thai chicken, ginger & lemongrass croquette, Thai basil, chilli & lime dressing **£7.00**

**Salt & Pepper Squid**, charred lime, aioli **£7.00**

**Pan-Roasted Scallops**, Granny Smith apple, chorizo, celeriac puree **GF £10.95**

**Fried Breaded Camembert**, plum & ginger chutney **V £7.00**

**Cured Worcester Serrano**, kohlrabi & parsley remoulade, secret leaves, olive oil, toasted bread **£8.00**

## TO SHARE

**Artisan Bread**, daily butter, olive oil, balsamic **V £5.00**

**The George Butcher's Board**, honey mustard pigs in blankets, honey roasted ham, breakfast sausage, chorizo & spring onion sausage roll, raised pork pie, pickled veg, radish, chunky bread **£16.00**

**Garlic & Rosemary Studded Baked Camembert**, artisan toasts, spiced plum chutney **V £12.50**

**Greengrocer's Board**, marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi-dried tomatoes, crisp Lebanese bread **£15.00**

## MAINS

*At The George, we are serious about our meat. All of our beef, pork & lamb is provided by Taste Tradition. Our beef is from native rare-breed cattle that have been grass fed, and the meat is dry-aged for a minimum of 30 days.*

**Dexter Beer Fed Beef Burger**, signature bun, house relish, tomato, lettuce, Swiss cheese, skin on fries **£13.50**

**Grilled Halloumi Burger**, pesto, baby gem, smoked tomato salsa, skin on fries **V £12.50**

**Brakspear Battered Haddock**, mushy peas, tartare sauce, chunky chips, lemon **£13.50**

**30 Day Dry Aged Rare Breed 8oz Rump Steak**, triple cooked chips, tomatoes, mushroom, watercress **GF £18.00**

**30 Day Dry Aged Rare Breed 10oz Ribeye Steak**, triple cooked chips, tomatoes, mushroom, watercress **GF £24.00**

**Salmon & Dill Fishcake**, wilted spinach, poached egg, hollandaise **£15.00**

**Chalk Stream Fillet of Sea Trout**, wild rice, edamame, carrot, coriander, beetroot, avocado, lime, miso & teriyaki dressing **GF £15.00**

**Roasted Chicken Supreme**, sauté potatoes, spinach, chorizo, saffron aioli **GF £14.50**

**Grilled 10hr Slow Roasted Gloucester Old Spot Porchetta**, baby fennel, apple, celery, salsa verde **GF £17.00**

**Pie of the Day**, ask your server for today's flavour. Creamed potato, steamed broccoli, roasted red onion **£15.00**

**Baked Aubergine**, spiced tomato & rose harissa ragout, Giraffa olives, pomegranate, mint **VG £13.00**

**Superman Salad**, baby spinach, toasted sunflower seeds, radish, shaved broccoli, peas, mint, marinated feta & giant cous cous **V £10.00**  
(Add grilled steak or free-range chicken **£4.00**)

**Dry Aged 16oz British Rare Breed Chateaubriand For Two To Share**, slow roasted Harrogate blue cheese shallots, sauté spinach with almonds & Parmesan, watercress, triple cooked chips **£60.00**

## SIDES

**Broccoli Blue Cheese Mornay** **V £4.00**

**Creamed Spinach** **V £5.00**

**Garlic Buttered King Prawns, Fresh Chilli** **£6.00**

**Triple Cooked Chips** **VG GF £3.00**

**Truffle Fries** **£3.50**

**Beer Battered Onion Rings** **VG £3.50**

**House Side Salad** **VG £3.00**

**Skin On French Fries** **VG £3.50**

**Peppercorn Sauce, Béarnaise or House Gravy** **£1.50**

Some of our dishes contain nuts. Please let us know if you have any allergies. Please be aware that our bread is sourced from a bakery that handles nuts and nut products.

**V** - Vegetarian | **VG** - Vegan | **GF** - Gluten Free