

THE GEORGE TOWNHOUSE SUNDAY



SMALL PLATES

Soup of the Day, ask your server for today's special **VG 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

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

Fried Breaded Camembert, plum & ginger chutney £7.00

Salt & Pepper Squid, charred lime, aioli £7.00

TO SHARE

Artisan Breads, 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

ROASTS

Served with beef dripping roasted potatoes, seasonal vegetables & gravy

Slow Roasted Dry Aged Topside of Rare Breed British Beef, Yorkshire pudding £16.00

Roasted Free-Range Chicken, pigs in blankets, bread sauce £15.00

Roasted Loin Of Gloucester Old Spot Pork, crackling, sausage & sage stuffing £15.00

Trio Of Roasts, with all the trimmings to share £17.00 *per person*

Cauliflower cheese £4.00

Honey mustard pigs in blankets £6.00

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

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

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

Baked Aubergine, spiced tomato & Rose Harissa Ragout, Giraffa olives, pomegranate, mint £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)

DESSERTS

Warm Treacle Tart, clotted cream **V** £6.50

Warm Chocolate Brownie, maple ice cream **V** £6.50

Pistachio, Lemon & Brown Butter Madeleines, warm lavender honey **V** £5.50

Strawberry Neatened Mess, Chantilly cream, strawberry ice cream, strawberry coulis **GF** £6.00

Fresh Watermelon, balsamic, basil sherbet, toasted hazelnuts **GF, VG** £6.00

Vanilla Crème Brûlée, shortbread **GF, VG** £6.50

Ice Cream, experience the taste & quality of Purbeck Ice Cream farm made in Dorset, entirely natural, additive free & distinctly different.

Please ask your server for today's flavours

One Scoop £2.50 Two Scoops £4.50 Three Scoops £5.50

The George Cheeseboard, Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple gel, fresh apple, artisan crackers £8.50

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