

THE GEORGE TOWNHOUSE

À LA CARTE MENU



MORSELS

Marinated Giraffa Olives VG £4.00

Homemade Pork Crackling, sage salt,
apple chutney £3.50

Daily Bread, rosemary & garlic butter V £4.95

**Potted Sun-Blushed Tomato & Oregano
Houmous**, Lebanese flatbread VG £5.50

SMALL PLATES

Soup of the Day, artisan bread (*ask your server for today's special*) V £5.50

Potted "Hot" Smoked Salmon, crème fraîche, capers, smoked salt butter & farmhouse soda bread £8.00

Whiskey & Chicken Liver Parfait, brandy cherries, truffle butter, brioche £8.00

Pan-Fried North Atlantic Scallops, pea velouté, pancetta crisp, nasturtium oil GF £11.95

Halloumi Fries, jalapeño ketchup V £6.00

Salt & Pepper Squid, charred lime, aioli £7.50

Tempura Fried Broccoli, kimchi, miso & sesame dressing, coriander VG £6.50

TO SHARE

The George Butcher's Board, honey & mustard pigs in blankets, breakfast sausage, honey roasted ham, chorizo & spring onion sausage roll, raised pork pie, pickled vegetables, radish, chunky bread £16.50

Garlic & Rosemary Studded Camembert, artisan toasts, damson & sloe gin conserve V £12.50

MAINS

At The George we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition and is from native cattle with our beef being dry aged for a minimum of 30 days.

Grilled Market Fish of the Day (*ask your server for today's option*) **Market Price**

8oz Old Spot Pork Ribeye, caramelised apples, honey glazed root vegetables, cèpe mushroom jus GF £16.50

Pan-Roasted Gilthead Bream, lobster bisque cream, spinach, crushed garlic potatoes GF £16.50

Roasted Corn-Fed Chicken Supreme, Toulouse sausage, pancetta & white bean cassoulet, cannellini, rosemary, garlic, semi-dried tomatoes GF £15.50

King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil £15.50

Brakspear Battered Haddock, pea purée, tartare sauce, triple cooked chips, lemon £13.50

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

Grilled Halloumi Burger, roasted red pepper, salsa verde, lettuce, red onion, tomato, skin on fries £12.50

10oz Dry Aged Sirloin Steak, triple cooked chips, slow roasted garlic, truffle mushrooms, watercress £23.50

Vegan Thai Vegetable Curry, courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass, lemon wild rice & grilled flatbread VG £13.50

Pie of the Day, creamed potato, steamed broccoli, roasted red onion (*ask your server for today's flavour*) £16.00

Harvest Salad, poached pears, walnuts, Cropwell Bishop Stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing (*add grilled free-range chicken or 5oz grilled steak to your salad £5.00*) GF, V £11.00

SIDES & SAUCES

**Lobster Bisque Macaroni Cheese,
Parmesan Crumb** £5.00

Steamed & Buttered Broccoli V £4.00

Honey Glazed Root Vegetables V £4.00

Creamed Spinach with Gruyere V £4.00

Beer Battered Onion Rings £4.00

**Rocket, Parmesan, Semi-Dried Tomato
& Red Onion Side Salad** £3.50

Skin on Fries £3.00

Triple Cooked Chips £3.50

Truffle & Parmesan Fries £4.50

House Gravy, Peppercorn or Stilton Sauce £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 - No gluten containing ingredients