

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
- Severn & Wye Smoked Salmon**, lemon, pickled red onion, cornichons, rye toasts £9.00
- Smoked Ham & Chicken Terrine**, tarragon, capers, damson & gin compote, warm brioche £7.50
- Pan-Roasted Scallops**, black pudding crumb, cauliflower purée, pickled raisins, curry oil £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 £17.00
- Roasted Sea Bass Fillet**, grilled courgette, samphire, sautéed spinach, salsa verde GF £18.00
- Roasted Corn-Fed Chicken Supreme**, Toulouse sausage, pancetta & white bean cassoulet, cannellini, rosemary, garlic, semi-dried tomatoes £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 GF £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