

# THE GEORGE TOWNHOUSE

## SUNDAY MENU

SERVED FROM 12-8PM



### MORSELS

**Marinated Giraffa Olives** VG £4.00

**Daily Bread**, rosemary & garlic butter V £4.95

**Homemade Pork Crackling**, sage salt, apple chutney £3.50

**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

### ROASTS

*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.*

All our roasts are served with beef dripping roast potatoes, roasted root vegetables, cabbage, leeks, peas & gravy

**Slow Roasted Dry Aged Topside of Native Breed Beef**, Yorkshire pudding £17.00

**Roasted Native Turkey Breast**, pigs in blankets, bread sauce £16.00

**Roasted Loin of Gloucester Old Spot Pork**, crackling, sausage & sage stuffing £16.50

**Trio of Roasts**, all the trimmings £19.00

### MAINS

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

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

**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

**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

**Steamed & Buttered Broccoli** V £4.00

**Honey Glazed Root Vegetables** V £4.00

**Cauliflower Cheese** £4.50

**Honey & Mustard Pigs in Blankets** £6.00

**Truffle Mushrooms** £5.00

**Saute Green Beans, chilli, shallot & garlic butter** V £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

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