

THE GEORGE TOWNHOUSE

À LA CARTE MENU



MORSELS

Homemade Pork Crackling £3.50

Sage salt, apple chutney

Tomato Focaccia V £4.50

Rosemary & garlic butter, balsamic, olive oil

Marinated Giarraffa Olives VG £4.00

Potted Sun-Blushed Tomato & Oregano

Houmous VG £5.50

Lebanese flatbread

SMALL PLATES

Soup Of The Day V £5.50

Artisan bread

Ask your server for today's flavour

Chicken Lollipops £6.95

Peanut dressing, light Asian salad

Halloumi Fries V £6.00

Jalapeño ketchup

Scallops of the Day £11.95

Please ask your server or see the blackboard

for today's option

Smoked Ham Hock & Pea Terrine £7.25

Confit pig fritter, grape mustard
mayonnaise, pickled spring vegetables

Smoked Severn & Wye Mackerel

Paté £7.25

Lemon crème fraiche, sourdough toasts

Roasted Baby Aubergine VG/GF £7.25

Miso dressing, coriander,
pickled ginger

TO SHARE

Charcuterie Board £16.50

Serrano ham, spicy chorizo, Milano salami, ham hock terrine,
cornichons, grilled bread, garlic butter, marinated olives

Garlic & Rosemary Studded

Camembert V £12.50

Artisan toasts, damson & sloe gin conserve

MAINS

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

Smoked Haddock, Sweet Potato & Chive Fishcakes, peas & pancetta à la française, hollandaise **£14.50**

8oz Old Spot Pork Ribeye, garlic, broad beans, sautéed baby potatoes, grilled courgette, chimichurri **GF £16.00**

Herb Crusted Hake Fillet, summer cassoulet, haricot blanc, pimento peppers **£18.00**

Chicken Milanese, lemon, new potatoes, rocket, Parmesan & balsamic dressing **£12.50**

King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil **£16.50**

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

Dexter Beer Fed Beef Burger, pretzel bun, green kraut, tomato, lettuce, Swiss cheese, skin on fries **£13.50**

"Moving Mountains" 100% Plant-Based Vegan Burger, pretzel bun, field mushroom, chimichurri, gem lettuce,
tomato, skin on fries **VG £12.95**

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

Sweet Potato Gnocchi, spinach, balsamic borettane onions, basil pesto **VG/GF £12.50**

Pie of the Day, creamed potato, steamed broccoli, roasted red onion **£16.00**

Ask your server for today's flavour

The George Salad, baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette **VG £9.50**

Add grilled dry aged steak, king prawns or roasted chicken £5.00 each

SIDES & SAUCES

Lobster Bisque Macaroni Cheese £5.00

Parmesan crumb

Steamed & Buttered Cabbage GF £3.50

Leeks & peas

Creamed Spinach V/GF £4.50

Gruyère

Rocket, Parmesan, Semi Dried Tomato

& Red Onion Side Salad GF £3.50

Beer Battered Onion Rings £4.00

Steamed & Buttered Broccoli V/GF £4.00

Skin On Fries £3.00

Triple Cooked Chips £3.50

Truffle & Parmesan Fries £4.50

Sauces £1.50

Peppercorn, House Gravy, Stilton or Chimichurri

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