

# THE GEORGE TOWNHOUSE

## SUNDAY MENU

SERVED FROM 12-8PM



### MORSELS

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

**Tomato Focaccia**, rosemary & garlic butter, balsamic, olive oil **V £4.50**

**Marinated Giarraffa Olives** **VG £4.00**

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

### SMALL PLATES

**Soup Of The Day** **V £5.50**

Artisan bread

*Ask your server for today's flavour*

**Halloumi Fries** **V £6.00**

Jalapeño ketchup

**Roasted Baby Aubergine** **VG/GF £7.25**

Miso dressing, coriander, pickled ginger

**Scallops of the Day** **£11.95**

*Please ask your server or see the blackboard  
for today's option*

**Smoked Severn & Wye**

**Mackerel Paté** **£7.25**

Lemon crème fraiche,  
sourdough toasts

### 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

### ROASTS

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** **£17.00**

Yorkshire pudding

**Roasted Free-Range Chicken** **£16.00**

Pigs in blankets, bread sauce

**Roasted Loin of Gloucester Old Spot Pork** **£16.50**

Crackling, sausage, sage stuffing

**Trio of Roasts** **£19.00**

With all the trimmings

### 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.*

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

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

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

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

**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**

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

**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