

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

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 Severn & Wye

Mackerel Paté £7.25

Lemon crème fraiche, sourdough toasts

Smoked Ham Hock & Pea Terrine £7.25

Confit pig fritter, grape mustard
mayonnaise, pickled spring vegetables

Buffalo Chicken Wings £7.25

BBQ or buffalo hot sauce, celery crudités,
ranch dressing

Salt & Pepper Fried Squid £7.25

Garlic mayonnaise, lime

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 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 & 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, Leeks & Peas GF £3.50

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

10% optional service will be added to the bill, all of which goes to the team

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