

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
- 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
- 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*
- Salt & Pepper Fried Squid** **£7.25**
Garlic mayonnaise, lime
- 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 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 & 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, Leeks & Peas** **GF £3.50**
- Creamed Spinach** **V/GF £4.50**
Gruyère
- Rocket, Parmesan, Semi Dried Tomato
& Red Onion Side Salad** **GF £3.50**
- Cauliflower Cheese** **£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

