

THREE CHURCH ROAD

at St George's Place

DINNER

Available Monday to Saturday 6 - 9pm

STARTERS

Soup of the day (V) (GF) - 5.00

Homemade bread and olives (V) - 3.50

Cornish crab tart, pickled cucumbers & mooli salad, dill oil - 7.50

Duck parfait, fermented orange, fig jam, toasted walnut, sourdough - 7.50

Pied de mouton mushroom risotto, fried quails egg, shallot ash (V) (GF) - 7.00

Parma ham wrapped scallop, parsnip puree, vanilla butter (GF) - 11.00

CLASSICS

Caesar salad, baby gem lettuce, boiled egg, parmesan, croutons, anchovies - 6.50/8.50

With chicken - 7.95/10.95

With smoked salmon - 8.50/11.50

Hand battered whiting fillet, chips, crushed peas, tartare sauce - 8.95/11.50

Sausage and mash, tender stem broccoli, wholegrain mustard jus (GF) - 7.00/8.25

MAINS

Apricot stuffed pork tenderloin, mustard creamed spinach, mash - 14.00

Roasted hake, heritage tomatoes, broad beans, samphire, crab & caviar tortellini - 14.50

Sweet potato, spinach & ricotta croquette, tomato & butterbean ragout (V) - 13.00

½ lobster, garlic butter, fries, salad (GF) - 18.00

Pan fried duck breast, duck leg boulangere potatoes, kale, beetroot, red wine jus (GF) - 17.00

35 day dry aged 8oz ribeye steak, chips, slow roasted tomato, peppercorn sauce (GF) - 23.50

SIDES

Dressed salad (VE) (GF) - 2.50

Triple cooked chips (V) (GF) - 2.50

Spring greens (V) (GF) - 2.50

Confit root vegetables and sage (VE) (GF) - 2.50

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.