

THREE CHURCH ROAD

at St George's Place

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Soup of the day. (V) (GF available) 4.00
- House seeded sourdough, citrus butter, olives (V) 4.00
- Gurnard, monkfish & prawn bouillabaisse, warmed ciabatta 8.00
- Pan fried scallop, mustard seed confit belly, brined carrot, spiced cauliflower (GF) 11.00
- Beetroot & goats cheese gnocchi, pickled pied blue, sage crisps (V) 7.50
- Smoked chicken & rabbit terrine, parsnip and carrot salad. roasted apple, pickled walnut 7.75 (GF)

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

- Beetroot bourguignon suet pudding, lentils, kale, roasted mushroom jus. (V) - 13.00
- Brown butter & almond grilled whole megrim, leek tart titan, minted leeks & peas - 15.00 (GF)
- Roasted seabass, artichoke puree, black pudding, chorizo & butter beans - 16.00
- 35 day aged 6 oz fillet steak, confit red onion, chips, peppercorn lambs leaf - 23.00
- Slow roasted lamb belly, yeasted pearl barley, salt crusted celeriac, sweetbreads, carrot puree -16.00
- Black garlic, winter squash & heritage carrot risotto, toasted hazelnuts, truffle honey (V) – 13.00

SIDES

- All – 2.95
- Dressed salad (VE GF)
- Triple cooked chips (V GF)
- Confit root vegetables & sage (VE GF)
- Red cabbage (VE GF)
- Citrus buttered vegetables (V GF)

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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