

# ALL DAY DINING

Monday to Saturday 12 - 6pm

## STARTERS

- Soup of the day, warmed bread (V) (GF available) - 5.00
- House seeded sourdough, citrus butter, olives (V) - 4.00
- Gurnard, monkfish & prawn bouillabaisse, warmed ciabatta - 8.00
- Pan fried scallop, mustard seed confit pork 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 & carrot salad, roasted apple, pickled walnut (GF/N) - 7.75

## SANDWICHES

- Mature cheddar & salad (V) - 5.50
- Honey roasted ham & piccalilli - 6.00
- Smoked salmon, lemon cream cheese & cucumber - 6.50
- Parma ham, brie & grape - 8.50

## 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) - 7.50/9.00

## MAINS

- Beetroot bourguignon suet pudding, lentils, kale, roasted mushroom jus (V) - 13.00
- Whole megrim sole, almond butter, plankton macaron, leek mousse, sugar snap peas (GF) - 15.00
- Skrei cod, chorizo choucroute, lemon & crème fraiche dumpling - 16.00
- 35 day aged 6 oz fillet steak, confit red onion, chips, peppercorn sauce, lambs leaf (GF) - 23.00
- Slow roasted lamb belly, cutlet, yeasted pearl barley, salt crusted celeriac, carrot puree - 18.00
- Black garlic, winter squash & heritage carrot risotto, toasted hazelnuts, truffle honey (V/N) - 13.00

(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.

THREE  
CHURCH ROAD  
at St George's Place