

# DINNER

Monday to Saturday 6 - 9pm

## 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

## 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) - 7.50/8.25

## 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, 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

## 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.

THREE  
CHURCH ROAD  
at St George's Place