

THREE CHURCH ROAD

at St George's Place

ALL DAY MENU

Monday – Saturday 12pm-6pm

STARTERS

- Courgette & rocket soup, feta & pine nut
courgette flower (V) - 6.00
- House seeded sourdough, citrus butter, olives
(V) - 4.00
- Jersey royal terrine, smoked mackerel,
gooseberry (GF) - 7.50
- Gin cured trout, orange & star anise curd,
caviar, quails egg - 8.50
- Green asparagus, spring squash & ricotta
tortellini, cured duck yolk, truffle honey (V) -
7.00

SANDWICHES

- Hummus, falafel & rocket (V) - 5.75
- Croque monsieur - 8.00
- Smoked salmon, lemon cream cheese &
cucumber - 6.50
- Roast chicken salad - 6.50

SIDES

- All - 2.95
- Dressed salad (VE/GF), Triple cooked chips
(V/GF), Panache of vegetables (V/GF),
- Buttered jersey royals (V/GF), Grilled asparagus,
parmesan & truffle oil (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
- Peaky Blinder beer battered fish, chips, crushed
peas, tartare sauce - 8.95/11.50
- Sausage and mash, tender stem broccoli,
wholegrain mustard jus (GF) - 7.50/9.00

MAINS

- Rapeseed poached seabass, parsnip gnocchi,
purple sprouting broccoli, horseradish oil -
15.00
- Roasted hake, pickled fennel, clam, prawn &
wild garlic broth (GF) - 15.00
- 35 day aged 4 oz fillet steak, beef cheek
bourguignon, ox tail croquette, salad - 23.00
- Parma ham wrapped monkfish, apple quinoa,
asparagus, black pudding, rioja reduction (GF) -
16.50
- Wild mushroom & watercress roulade, celery &
barrel aged feta salad, soft boiled egg (V/GF) -
14.00

(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.

