

# THREE CHURCH ROAD

at St George's Place

## DINNER

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Monday – Saturday 6pm-9pm

### 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, quails  
egg - 8.50
- Green asparagus, spring squash & ricotta  
tortellini, cured duck yolk, truffle honey (V) -  
7.00

### 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
- Peaky Blinder beer battered fish, chips, crushed  
peas, tartare sauce - 8.95/11.50
- Sausage and mash, tender stem broccoli,  
wholegrain mustard jus (GF) - 7.50/8.25

### 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

### SIDES

- All - 2.95
- Dressed salad (VE/GF)
- Triple cooked chips (V/GF)
- Panache of vegetables (V/GF)
- Grilled asparagus, parmesan & truffle oil (GF)
- Buttered jersey royal (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.