

### APERITIFS

Prosecco (125ml) - 7.90

Prosecco Rosé (125ml) - 8.60

Lillet Rosé spritz (glass) - 10.50

Hugo spritz (glass) - 10

# SMALL PLATES -

Roasted squash, burratina, Pestorissa, crispy onion & pumpkin seed granola (v) -12.50

Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress (ve) — 11.50

Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad — 12.50

Sour cherry harissa lamb chop, labneh, green goddess dressing, pickles — 14

Venison & pork Scotch egg, gherkin ketchup – 7

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise — 9.50

Curry fried buttermilk chicken, curry leaf, lime mayonnaise — 9.50

Warm sourdough, whipped salted butter (v) -5

Sausage roll, brown sauce - 7.50

Gordal olives (ve) -4.50

### PERFECT FOR SHARING

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs (n) (serves 2) -18 Garlic roasted Camembert, Calabrian hot honey, warm sourdough (v) (serves 2) -18

## LUNCH 12 - 5pm Mon to Fri

Turner & George minute steak sandwich, mustard mayonnaise, onion rings, watercress -14.50

Wood roasted vegetables, rosemary & potato sourdough, Crematta, lovage pesto (ve) — 11.50

Roast ham & Emmenthal Croque Monsieur, tomato & chilli relish — 11.50

Fish fingers, brioche bun, iceberg lettuce, tartare sauce – 11.50

## LARGE PLATES ---

Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries — 18.50

Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt (n) (ve) — 17.50

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress — 23.50 + Add peppercorn sauce - 2.50

Roasted coley, fine beans, shallots & new potatoes, Pestorissa butter, crispy capers — 19.50

Smoked chicken Caesar salad, ciabatta croutons, smoked anchovy, 24-month Parmesan — 18.50

Dry-aged pork T-bone, Burford Brown egg, hash browns, caper & golden raisin gravy — 17

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce — 17.50 + Add triple smoked streaky bacon - 2.50

Symplicity vegan burger, melted slice, gherkins, fries, burger sauce (ve) — 16.50

Haddock & chips, mushy peas, tartare sauce, curry ketchup — 18

Pie of the day - 19
Ask a member of the team for today's pie

#### SIDES

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing (v) - 7

Roasted heritage carrots, shallots, Pestorissa butter (v) - 7

Ashlyn goats cheese & rosemary dauphinoise (v) -8.50

Chips / Fries / Onion rings (ve) - 5





# ALLERGY INFORMATION

 $(v) \ suitable \ for \ vegetarians, \ (ve) \ suitable \ for \ vegans, \ (n) \ contains \ nuts \ {\mathfrak S}/or \ seeds.$ 

 $For full\ allergen\ and\ calorie\ information,\ please\ scan\ the\ QR\ code\ or\ talk\ to\ a\ member\ of\ the\ team.$ 

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&Cs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.