

## APERITIFS

Prosecco (125ml) - 8.10

Prosecco Rosé (125ml) - 8.80

Lillet Rosé spritz (glass) - 10.50

Hugo spritz (glass) - 10

## SMALL PLATES

Roasted squash, burrata, Pistorissa, crispy onion &amp; pumpkin seed granola (v) - 13

Grilled artichokes, crispy chickpeas, romesco, Superstraccia &amp; watercress (ve) - 13

Lobster Thermidor sourdough crumpet, pink grapefruit, caper &amp; herb salad - 13

Sour cherry harissa lamb chop, labneh, green goddess dressing, pickles - 14.50

Venison &amp; pork Scotch egg, gherkin ketchup - 7.50

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise - 10

Curry fried buttermilk chicken, curry leaf, lime mayonnaise - 10

Warm sourdough, whipped salted butter (v) - 5.50

Sausage roll, brown sauce - 8

Gordal olives (ve) - 5

## PERFECT FOR SHARING

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs (n) (serves 2) - 18.50

Garlic roasted Camembert, Calabrian hot honey, warm sourdough (v) (serves 2) - 18.50

## LUNCH 12 - 5pm Mon to Fri

Turner &amp; George minute steak sandwich, mustard mayonnaise, onion rings, watercress - 15

Wood roasted vegetables, rosemary &amp; potato sourdough, Crematta, lovage pesto (ve) - 12

Roast ham &amp; Emmenthal Croque Monsieur, tomato &amp; chilli relish - 12

Fish fingers, brioche bun, iceberg lettuce, tartare sauce - 12

## LARGE PLATES

Chicken &amp; Parma ham schnitzel, loaded wedge salad, green goddess &amp; buttermilk dressing, fries - 19

Malaysian cauliflower &amp; chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt (n) (ve) - 18

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress - 24  
+ Add peppercorn sauce - 2.50

Roasted coley, fine beans, shallots &amp; new potatoes, Pistorissa butter, crispy capers - 20

Smoked chicken Caesar salad, ciabatta croutons, smoked anchovy, 24-month Parmesan - 19

Dry-aged pork T-bone, Burford Brown egg, hash browns, caper &amp; golden raisin gravy - 17.50

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce - 18  
+ Add triple smoked streaky bacon - 2.50

Simplicity vegan burger, melted slice, gherkins, fries, burger sauce (ve) - 17

Haddock &amp; chips, mushy peas, tartare sauce, curry ketchup - 18.50

Pie of the day - 19.50

Ask a member of the team for today's pie

## SIDES

Loaded wedge salad, chives, crispy onions, green goddess &amp; buttermilk dressing (v) - 7.50

Roasted heritage carrots, shallots, Pistorissa butter (v) - 7.50

Ashlyn goats cheese &amp; rosemary dauphinoise (v) - 9

Chips / Fries / Onion rings (ve) - 5.50



#### ALLERGY INFORMATION

*(v) suitable for vegetarians, (ve) suitable for vegans, (n) contains nuts &/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.*