

APERITIFS

Prosecco (125ml) - 8.10

Prosecco Rosé (125ml) - 8.80

Lillet Rosé spritz (glass) - 10.50

Hugo spritz (glass) - 10.50

SMALL PLATES

Griddled hot honey halloumi, whipped labneh & pomegranate (v) - 12.50

Pea & shallot tortelloni, shallot & oregano "butter", Superstraccia (ve) - 12

Lobster & crab croquettes, bisque mayo, fennel & dill salad - 12.50

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

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

Chorizo Scotch egg, tomato & chilli relish - 7

Sausage roll, brown sauce - 7.50

Warm sourdough, whipped salted butter (v) - 5

Gordal olives (ve) - 4.50

PERFECT FOR SHARING

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs (serves 2) - 18

Garlic roasted camembert, apple & cider chutney, warm sourdough (v) (serves 2) - 18

LUNCH 12 - 5pm Mon to Thurs

Turner & George minute steak sandwich, salsa verde, mustard onions, rocket - 15

Open Heritage tomato sandwich, ve-du-ya® Crematta®, roasted red peppers, lovage pesto (ve) - 11.50

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

Fish finger brioche roll, tartare & iceberg, triple mustard mayo, bread & butter pickles, dill - 12

LARGE PLATES

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

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

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

Black bream, lemon crushed new potatoes, samphire, Sriracha mussel butter - 20.50

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

Braised beef shin lasagne, Rutland Red, garlic butter sourdough breadstick, rocket & Parmesan salad - 16

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 & 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 & buttermilk dressing (v) - 7

Purple broccoli & smoked almonds - 8

Warm new potato salad, tomato, capers, smacked cucumbers (ve) - 7

Chips / Fries / Onion rings (ve) - 5



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

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

A 10% 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.