



Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

BRUNCH ----

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast — 14.50

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) — 14.50

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) -9.50

Smoked salmon on gluten free toast, scrambled Burford Brown eggs — 15.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf -8.50

SMALL PLATES -

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

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

Gordal olives (ve) -4.50

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

Warm gluten free bread, whipped salted butter (v) -5

PERFECT FOR SHARING ...

British charcuterie, pork rillettes, gluten free toast, pickles, marinated figs (n) (serves 2) -18

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread (v) (serves 2) - 18

LARGE PLATES ---

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

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce — 17.50

Haddock & chips, mushy peas, tartare sauce - 18

ROASTS

All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.

Turner & George dry-aged pork & apple porchetta —

Quarter lemon & thyme roast chicken - 19

Half lemon & thyme roast chicken — 22

Turner & George 28 day dry-aged rump of beef — 22

SIDES

Fine beans, smoked almonds, lemon dressing (n) - 8

Honey & mustard pigs in blankets -8.50

Roast potatoes (ve) -5

Gravy – unlimited Vegan option available





Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

DESSERTS ----

Cherry, almond & coconut crumble, vanilla bean custard (n) (ve) -7

Three scoops of ice cream or sorbet -6.50

Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (n) (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)

CHEESE ----

Artisan British cheeseboard, quince jelly, gluten free toast (v) -12.50





ALLERGY INFORMATION

 $(v) \ suitable \ for \ vegetarians, \ (ve) \ suitable \ for \ vegans, \ (n) \ contains \ nuts \ {\it \&for seeds}.$

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.