

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 – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15

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

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

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

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

Gordal olives (ve) – 4.50

## PERFECT FOR SHARING

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

Garlic roasted camembert, apple & cider chutney, warm gluten free bread (v) (serves 2) – 18

## LARGE PLATES

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

Haddock & chips, mushy peas, tartare sauce – 18.50

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce – 18

## ROASTS

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

Roast pork loin, apple & cider chutney – 20

Quarter lemon & thyme roast chicken – 19.50

Turner & George 28 day dry-aged rump of beef – 22.50

Half lemon & thyme roast chicken – 22.50

## SIDES

Honey & mustard pigs in blankets – 8.50

Roast potatoes (ve) – 5

Gravy – unlimited  
Vegan option available

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## DESSERTS

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Three scoops of ice cream or sorbet – 6.50

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

## CHEESE

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



### 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 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.*