

Lunch

Apéritifs and Nibbles

Whole Giarraffa
green olives (V, VE, GF) | 3.5

Freshly baked cheddar & red Leicester cheese
loaf, salted butter - perfect to share (V) | 10

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Bee's Knees cocktail - Gin, citrus,
ginger, honey, soda | 9.5

Laurent-Perrier La Cuvée NV champagne,
from one of the top Grande Marque houses,
well defined, subtly rounded with expressive
flavours 125ml | 13

Starters

Homemade soup of the day, warm brioche roll,
salted butter - please ask for today's special (V, GF,
VO - with sourdough toast, vegan spread) | 7

Chargrilled British asparagus, poached egg,
homemade tomato, pepper, garlic & nut
Romesco sauce (V, GF, VO -with no egg) | 7.5

Rosemary & garlic studded signature baked
Camembert to share, red onion marmalade,
warm tearing brioche | 17

Hand cut halloumi chips, jalapeño ketchup (V) | 8

Signature sharing board, red pepper & tomato
houmous, grilled peppers, olives, Parma ham,
chorizo, buffalo mozzarella, grilled sourdough | 20

Crispy salt & pepper fried squid,
garlic aioli, grilled lemon | 9.5

Braised ham hock, honey & leek terrine,
mixed pickled vegetables, mustard mayonnaise,
sourdough toast | 7.5

Light Lunch

Avocado & sourdough toast, poached egg,
tomato salsa with chive & olive oil
(V, GO - when served with brioche) | 10

Salmon & herb fishcake, pea puree,
hollandaise sauce, poached egg | 11.5

Waldorf salad, fresh apple, celery, grapes,
Oxford blue cheese, chicory, cucumber pearls,
candied walnut, maple & balsamic dressing | 11

Add chicken for 2.5

Quinoa grain bowl, aubergine, cucumber,
cherry tomato, almonds (V, VE, GF) | 10

Add chicken for 2.5, halloumi 2.5, vegan feta 2.5

Ciabattas

Dry-aged native breed steak & caramelised
onion, Maldon salted butter, rocket,
skin-on seasoned fries | 12

Chicken & mozzarella, rocket,
sweet pickled onion, pesto mayonnaise,
skin-on seasoned fries | 10

Chapel & Swan smoked salmon, cucumber
& crème fraîche, skin-on seasoned fries | 11

Mains

Steak Frites, native breed 8oz flat iron steak,
skin-on seasoned fries, watercress,
garlic butter (GF) | 15

Chicken breast, giant cous cous, smoked paprika,
dressed salad leaves, new potatoes | 17.5

Garden pea & asparagus risotto,
white truffle oil (V, VE) | 13.5

Oxford Gold Ale battered sustainable haddock
& traditional chips, crushed peas, homemade
tartare sauce, lemon | 16.5

Dry aged double rib cap burger, gem lettuce,
beef tomato, Brakspear beer onions,
farmhouse bun, skin-on seasoned fries
(GO - with gluten free bun) | 15.5

Great British 100% Wagyu burger, gem lettuce,
beef tomato, Brakspear beer onions,
farmhouse bun, skin-on seasoned fries, baconnaise
(GO - with gluten free bun) | 18

Add bacon 1, cheese 1, truffled mushroom 1.5

Vegan burger lightly spiced, mix broad beans, peas
& spinach, breadcrumb, gem lettuce, beef tomato,
red onions, chimichurri, farmhouse bun,
skin-on seasoned fries (V, VE) | 15

King prawn & crab linguine, tomatoes, pesto,
shallots, garlic, white wine | 17

Mount Grace Farm 35 day dry-aged 12oz
sirloin steak, traditional cut chips, truffled field
mushroom, peppercorn sauce, watercress | 29

Sides

Traditional cut chips (V, GF) | 4

Add truffle & parmesan 1.75

Skin-on seasoned fries (V, GF) | 4

Add truffle & parmesan 1.75

Brakspear beer-battered homestyle
onion rings | 4

Tenderstem chilli broccoli (V, VE) | 5

Rocket & parmesan salad | 4

Halloumi chips, jalapeño ketchup | 8

Lobster bisque macaroni cheese | 6

Heritage tomatoes, buffalo mozzarella,
balsamic pearl, basil oil (V) | 7



Desserts

Eton mess baked vanilla cheesecake,
berry compote, torched meringue shards,
fruit pieces | 7.5

Signature apple crumble to share, honeycomb top,
vanilla seed ice cream, Baileys custard | 15

Available as a single | 8

Coconut cream panna cotta, passion fruit coulis,
oat crumb, mango sorbet (V, VE) | 7

Sticky toffee pudding, glazed bananas, butterscotch
sauce, Brakspear beer ice cream | 8

Belgian dark & white chocolate layered mousse
cake, honeycomb, honeycomb ice cream,
chocolate sauce | 8

Ice cream or sorbet
Two scoops | 5, Three scoops | 6.5

Ask for today's flavours

Oxford Blue, Cotswold Brie & Wookey Hole
Cheddar, apples, artisan charcoal crackers,
homemade spiced nuts, warm truffle honey | 12

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For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients,

GO - can be made with non-gluten containing ingredients



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