

Sunday

Aperitifs 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**

.....
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**

Pan-roasted scallops,
squash puree, garden peas | **15**

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**

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

Roasts

All our roasts are served family-style with roasted
potatoes, maple glazed rainbow root vegetables,
cabbage, leeks & peas

Dry aged native breed roasted sirloin of beef,
Yorkshire pudding, traditional gravy | **19**

Roasted Frenched chicken supreme,
thyme bread sauce, sage & shallot stuffing,
traditional gravy, Yorkshire pudding | **17**

Butternut squash, lentil & almond wellington,
roasted new potatoes, vegan gravy (V, VG) | **16**

British roast lamb, mint sauce,
Yorkshire pudding, traditional gravy | **18**

Roast of the day - please ask us for today's special

Mains

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**

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**

Filletted seabream with a nut crust, cauliflower
puree, spinach, roasted trio of cauliflower | **22.5**

Sides

Traditional cut chips (V, GF) | **4**

Add truffle & parmesan **1.75**

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

Add truffle & parmesan **1.75**

Cauliflower cheese (V) | **5**

Honey & mustard pigs in blankets | **6**

Brakspear beer-battered
homestyle onion rings | **4**

Tenderstem chilli broccoli | **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**

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



THE
GEORGE
TOWNHOUSE

