



St George's Menu

Starters

Wild garlic soup 6.00

Potted shrimps and cockles with toast and salad 6.00

Smoked eel with beetroot, horseradish and Jersey royal salad 7.50

Black pudding with poached egg, bacon and parsnip mash 7.50

Rabbit, leek and potato pasty with piccalilli 7.50

English asparagus* with poached quail eggs and herb dressing 8.00

Main courses

Beer battered cod and chips with mushy peas and tartare sauce 13.50

Roast whole lemon sole with Jersey royals, asparagus* tips, peas and broad beans 16.50

Poached smoked haddock with spring onion and mustard mash, spinach and parsley sauce 15.50

Rack of spring lamb and confit lamb shoulder pie with celeriac mash, curly kale and mint sauce 17.50

Char grilled Gloucestershire old spot pork chop with bubble and squeak and cider and mustard sauce 15.50

Puddings

Summer pudding with vanilla ice cream 6.50

Rhubarb trifle 6.50

Rice pudding with apple and cinnamon 6.50

Lemon posset with blackberry sauce and garibaldi biscuit 6.50

Strawberry Eton mess 6.50

English cheese board 8.50

*subject to availability