



To Start, Snack or Share

Sweet potato & broccoli soup, local artisan bread V	£5.00
Marsh Pig charcuterie plate, house pickles & artisan bread	£7.25
Coriander & ras-el-hanout hummus, date purée, garlic & parsley bread V	£6.75
Venison & red wine sausage, brown sugar & balsamic braised red cabbage, coarse grain mustard sauce	£7.00
Char-grilled halloumi cheese, sweet chilli jam, herb leaf salad, sour dough V	£6.50
Italian-style street salad, potato, fennel, cedro lemon, radicchio, caper & blood orange dressing V & G.I.F	£6.25
Smooth chicken liver & pancetta parfait, toasted brioche, green tomato chutney, wild rocket	£7.25
Roasted cod cheek, tomato & chorizo stew, crispy leeks G.I.F	£7.00
Steamed Norfolk coast mussels, white wine & parsley cream, artisan bread	£8.25
1/2 pint shell on prawns, herb mayonnaise, lemon, sourdough	£7.25

To Follow

Olive, chickpea & butter bean burger, baby gem lettuce, pitta, basil yoghurt, garlic, parmesan & parsley dressing, sweet potato fries V	£10.50
Butternut squash, kale & almond gnocchi, rocket pesto, soured red onion & spinach salad V	£10.75
Steamed Norfolk coast mussels, white wine & parsley cream, artisan bread, chips	£15.50
Roasted guinea fowl breast, truffled Savoy cabbage & bacon, roasted new potatoes, citrus jus G.I.F	£16.50
Sweet potato, tofu & cauliflower tagine, Israeli cous cous, coconut yoghurt, pitta V	£13.00
Roasted Spurgeon's ham, glazed with mustard, brown sugar & honey, free-range eggs, chips G.I.F	£10.75
12-hour confit Dingley Dell pork belly, kimchi, spring onion mash, honey dressing, crackling G.I.F	£15.50
Woodforde's Wherry battered haddock, chips, mushy peas, tartare sauce	£13.75
Roasted free-range chicken, apple & raisin coleslaw, dressed leaf salad, chips G.I.F	¼ £13.75 / ½ £17.00
With apricot, maple & bacon glaze G.I.F	
With soy sauce, ginger and sesame glaze	
Char-grilled steak burger, toasted bun, Russian dressing, baby gem lettuce, tomato, chunky chips, onion rings	Single £13.75 / Double £15.75
Add mature Cheddar or bacon for £1.75	

Sunday Roast

Roast chicken supreme, with country herb stuffing & bread sauce	£14.50
Roast topside of beef with horseradish cream	£14.50
Roast loin of pork with country herb stuffing, crackling & burnt apple sauce	£13.50
Chickpea & butterbean nut roast V	£11.50
<i>Served with roast potatoes, Yorkshire pudding, and bowls of seasonal vegetables, along with lashings of gravy</i>	

Sides

Artisan bread with oils & dukkha	£4.00
Mixed olives	£3.50
Soy & garlic bok choy	£3.25
Apple & raisin coleslaw	£3.25
Chips	£2.50
Chunky chips, rosemary salt, truffle aioli	£4.25
Sweet potato fries	£3.50
Onion rings	£3.00
TGT House Salad	£2.50



For the Table

Perfect to share or go solo for the hungry

Gardeners' Crop **V**

Coriander & ras-el-hanout hummus, sweet potato, tofu & cauliflower tagine, grilled halloumi, giant cous cous, balsamic onions, gigantes beans, dukkah, olives, coconut yoghurt, red onion & rosemary bread, crudités

£14.50 for two £27.50 for four

Butchers' Board

Venison & red wine sausage, Marsh Pig charcuterie, braised beef cheek, duck spring rolls, smooth chicken liver parfait, balsamic onions, house pickles, olives, toasted brioche, crudités

£19.00 for two £35.00 for four

Fishermans' Catch

Roasted cod cheek, shell on prawns, Norfolk coast mussels, chargrilled smoked salmon, blackened Jerk shrimp, whitebait, oysters, sour dough, crudités, samphire, harissa mayo, tartare sauce, lemon

£33.00 for two £52.00 for four

From the Garden – Salads

Coppa ham, Galia melon, basil, shaved pecorino, aged balsamic **G.I.F** £11.50

Blackened Jerk shrimp, iceberg lettuce, cucumber, mint, mango **G.I.F** £12.50

Quinoa, swede & plum salad, adzuki beans sunflower seeds, roasted onion & thyme dressing **V** £10.50

Fargon buster...

Never ones to be boring, we've included a few elements in our new menu which may not be immediately known to you. So for those who want to know but are too afraid to ask (we don't bite by the way)...

Dukkah - Egyptian dry mix of herbs, nuts, and spices.

Ras-El-Hanout- A spice mix from North Africa

Kimchi -Korean pickled cabbage - salty and spicy

Style & Substance...

We're stylish (if we do say so ourselves!), but that doesn't mean we've got no substance!

Our chefs carefully source the best of local produce where possible, and take inspiration from the whole spectrum of British cuisine, combining it with our classic Georgian style, to create dishes that are special and seasonal.

Everything on our menu is lovingly prepared in our kitchen by our talented team, who love to hear your thoughts and feedback.

With a wealth of personal knowledge and artfully-crafted experience, we can help you with your decisions, give you advice on our dishes and offer drinks from our huge selection to pair perfectly with your choices.

Just ask your server if you need any assistance.

We're open from 8am for breakfast, right through mid-morning coffee, lunch, afternoon snacks to dinner and late-night drinks. If you've got an occasion coming up, or just feel it's time for a get-together, book a table with a member of our team. We also have three private hire spaces for those extra-special events, and 22 beautifully-restored boutique bedrooms for all your family and friends to stay over!

V = Vegetarian **V** = Vegan **G.I.F.** = Gluten Ingredient Free. Full allergen information available upon request. Whilst all reasonable precautions are taken, we cannot guarantee that Our foods do not contain traces of other allergens; we recommend that you speak with a member of our team before ordering if you have an allergy to any food stuff. Fish dishes may contain bones. Where possible, our fish is sustainably sourced & our ingredients are seasonal & local.

30-34 Unthank Road, Norwich NR2 2RB

01603 615655 info@tgnorwich.com

www.thegeorgiantownhouse.norwich.com

