



Evening 5.30pm-doors

Smoked Cauliflower

Cauliflower steak infused with garlic and chives from the garden, smoked cauliflower puree, compressed cauliflower pickles, crispy tempura cauliflower leaves, tender stem broccoli, tahini dressing, charred citrus and fresh foraged herbs (v, vg)

9.00

Lamb, Rhubarb and Rosemary

Marinated local lamb balls glazed in raisin and dark chocolate, crispy new potatoes charred cabbage, pickled rhubarb, parsnip crisps and fresh foraged herbs

9.00

Celeriac, Apple and Pecan

Celeriac rosti, apple and celeriac slaw, cider and orange vinaigrette, roasted pecan emulsion, textures of apple, fresh herbs from the St George's Bristol garden (vg gf)

9.00

Soup of the day

Freshly made seasonal soup with sourdough

5.50

Counter Menu

Freshly cooked savoury pastries **from 3.00**

Fresh Bread and Oils **4.50**

Delicious homemade cakes **from 2.50**

All herbs and vegetables are subject to season availability. Please let our staff know of any allergies and we will do our best to accommodate

@stgeorgesbriscasfebar

UoB Guest - please select network and enter your credentials when prompted