



Lunch 12pm-3pm

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)

9.00

Rainbow Trout

Local rainbow trout fillet, crispy bacon, poached asparagus, foraged wild onion and chive pesto with hand rolled tagliatelle and fresh herbs from the St George's Bristol garden

10.00

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

Chef's salad

Freshly dressed leaves, cheese, seeds and vegetables with a light dressing.
See counter board for today's choice (v)

7.50

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Cheese and chive toastie

Toasted sourdough, local cheddar, chive béchamel with homemade ketchup (v)
7.00

Houmous and roast pepper toastie

Toasted sourdough, Houmous, Roasted balsamic peppers (vg)
7.00

Bacon and avocado toastie

Toasted sourdough, crispy local bacon, avocado with homemade ketchup
7.50

Soup of the day

Freshly made seasonal soup with sourdough (v)
5.50

Counter Menu

Freshly cooked savoury pastries **from 3.00**

Side Salad **1.50**

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

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