


MONDAY NIGHT MENUS	25% TUESDAY'S
Starters 5.00	25% OFF
Mains 10.00	A LA CARTE
Desserts 5.00	MENU
Cocktails 5.00	25% OFF
Carafes 10.00	HOUSE WINES
Prosecco 15.00	

NIBBLES	
A Selection of Homemade Breads, Whipped Butter, Olive Oil, Balsamic (v)	3.95
Marinated Olives (v)	3.25
Edamame Beans (v)	4.50
Padron Peppers (v)	4.50
Mini Chorizos	3.95
Scottish Rock Oysters Au Naturel	2.50 Each

BREAKFAST BRUNCH	
We are open everyday from 10am for breakfast/brunch. Served until 12.00pm	

STARTERS	
Wild Garlic Soup 6.50 Ham Hock Bon-Bon 	Smoked Haddock 7.95 Beurre Blanc Chowder, Mussels
Duck Egg Salad (v) 8.75 Radish, Parsley Root, Chervil, Shallot and Walnut Vinaigrette	Breakfast Radish (v) 7.50 Homemade Salad Cream, Apple, Walnut
Yellow Fin Tuna 8.50 Charred Watermelon, Mango Purée, Citrus Puree, Sea Herbs	Chicken Liver Parfait 7.95 Salted Pistachio, Red Onion Jam, Toasted Brioche
Crispy Ox Cheek Boudin 8.50 Asparagus, Potato Mousse, Onion Broth	Hand Dived Scallops 8.95 Roasted Cauliflower Purée, Monk's Beard, Hazelnut Vinaigrette, Feuille De Brick
Fillet of Beef Tartare 8.95 Citrus mayo, Duck Egg Yolk	Charcuterie Platter for 2 19.50 Cured Meats, Olives, Feta, Crusty Homemade Bread

EARLY BIRD SET MENU	
Mon - Sat (12.00pm - 6.30pm)	
2 courses	13.95
3 courses	16.95
PRIX FIXE MENU	
Mon - Sat (6.30pm - 10.00pm)	
3 courses	25.00


FROM THE GRILL	
Lancashire Beef from the Charcoal Grill, Served with French Fries, Onion Ring, Watercress	
Fillet 8oz	25.95
Sirloin 8oz	20.95
Ribeye 10oz	23.95
Chateaubriand (for two) choice of two sides and two sauces	60.00
King Tiger Prawns	3.50
Sauces: Red Wine, Pepper, Blue Cheese or Diane	1.95

TRADITIONAL	
Mon - Sat (12.00pm - 5.30pm)	
'George's' Afternoon Tea & Cream Tea	
BAR MENU	
Mon - Sat (12.00pm - 10.00pm)	

SALADS	
Chicken Caesar	6.95/13.50
Goats Cheese Bon Bon and Beetroot (v)	6.25/12.50
Pickled Thai Beef	6.50/13.00

GEORGE'S SUNDAY ROAST	
Join us for our Sunday Menu which includes a traditional Sunday dinner with all the trimmings	
Available 12pm – 9pm	
2 courses	16.95
3 courses	20.95

SIDES	
Aspen Fries Mash Mixed Greens	
Mixed Salad Spring Onion, Radish and Pea Fricassée Wild Mushrooms	
Onion Rings Fries	
All Side Dishes 3.95	

MAINS	
Wild Mushroom and Tarragon Risotto (v) 12.95 Hazelnut Crumb	Stir Fried Pak Choi (v) 13.95 Tuna/ Prawns/ Chicken /17.95 Egg Noodles, Bean Sprouts, Peppers
Braised Sticky Breast of Lamb 16.25 Pickled Cabbage Purée, Glazed Beetroot, Crispy Lamb Skin, Potato Espuma	Tomato and Goat's Cheese Tortellini (v) 13.95 Crumbled Goats Cheese, Sun Blushed Tomatoes, Aged Parmesan
Poached Turbot 17.25 Wild Garlic Velouté, Girolles, Langoustine, Langoustine Bisque	Barbequed Spiced Fillet of Hake 15.95 Saffron Risotto, Olive Crumble, Burnt Grapefruit
Venison Loin 16.95 Roast Turnip Purée, Blackberry Jus, Calovo Nero, Roast Onion, Pancetta, Jersey Espuma	
Chalk Stream Trout 16.95  Compressed Watermelon, Citrus Mayonnaise, Asparagus	
Pork Tenderloin 16.75 Herb Crumb, King Scallop, Tarragon Jus	
Pan Fried Tuna 13.95 Coriander, Nut Crumb, Mooli, Honey Thai Salad, Pink Pickled Shallots, Soy Jelly	
Fillet of Beef Wellington 18.25 Diane Sauce, Wild Mushrooms, Mushroom Duxelles, Duck Fat Chips	

CLASSICS	
(All Classics are served with French Fries)	
George's Burger 13.50	Sticky Cheese, Padron and BBQ Sauce, Streaky Bacon
Battered Haddock 12.95	Homemade "Chunky" Duck Fat Chips, Mushy Peas, Tartare Sauce
Club Sandwich 11.95	Chicken, Lettuce, Bacon, Tomato, Served on Brioche Bun
Coronation Chicken Baguette 11.95	Horseradish, Melted Creamy Lancashire

CHILDREN'S MENU - We can do a half portion of most of our a la carte dishes and have children's menus available upon request. Please ask your server.

Every time you order an item on the menu marked with a  , the restaurant will fund a meal for a local person in need to help alleviate hunger. Giving never tasted so good - Foodinate.

* All weights quoted are approximate and prior to cooking. We cannot guarantee that any of our dishes are free from nuts. We cannot guarantee that any of our dishes are free from GM ingredients. All allergen information is available on request. All prices include VAT at the current rate. A discretionary 10% service charge will be charged to parties of 6 or more.

WHITE WINE

LIGHT AND BRIGHT – PERFECT APERITIFS.

Terre Forti Trbbiano Chardonnay, Italy

Light, crisp and easy drinking with lots of citrus flavours.
19.50

Petit Papillon Grenache Blanc, France

Delightful and fresh with aromas and flavours of peach and pineapple along with fresh almonds and white flowers. Very refreshing.
20.95

Operetto Garganega Pinot Grigio della Venezie, Italy

Fresh and zesty with notes of jasmine and honeysuckle.
5.25 / 6.75 / 13.50 / 19.50

Voltolino Gavi, Italy

This wine has a floral fragrance, with a good minerality. It has a round body and good balance.
30.95

SUPER SAUVIGNON – AROMATIC AND ZESTY, DELICIOUS WITH FISH AND SEAFOOD.

La Serre Sauvignon Blanc, France

Mouth-watering, refreshing citrus fruit, melon and with a hint of fresh grass.
6.25 / 8.35 / 16.70 / 24.95

Mamaku Sauvignon Blanc, New Zealand

This bright, refreshing Sauvignon Blanc has aromas and flavours of apples, pears and gooseberries.
28.95

Domaine de la Chezatte Sancerre, France

It is a fragrant and refreshing aromatic wine, with white fruit and acacia flower aromas, round and slightly creamy in mouth, with a delicate smokey tint.
35.95

Benguela Cove Lighthouse Collection Sauvignon Blanc, South Africa

Quintessential Marlborough. Started a revolution!
34.95

SOMETHING DIFFERENT – TRY SOMETHING DIFFERENT WITH THESE QUIRKY WINES.

IL Banchetto Bianco NV, Italy

Soft, light, dry white from the heel of Italy.
4.75 / 6.25 / 12.50 / 17.95

Kudu Plains Chenin Blanc, South Africa

Soft peach and pineapple.
4.95 / 6.50 / 13.00 / 18.95

Conde Villar Vinho Verde Branco, Portugal

Very fresh, with a slight spritz and bags of lemon and mango fruit.
24.95

Vivanco Rioja Blanco, Spain

Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints.
23.95

RIPE AND FRUITY – JUICY WITH MORE STRUCTURE, PERFECT WITH WHITE RICH MEAT

The Old Press Chardonnay, Australia

Juicy, sun-packed Australian wine with peach & tropical fruit.
4.75 / 6.25 / 12.50 / 18.50

The Spee'wah Crooked Mick Viognier, Australia

Apricot and nectarine with ripe lychee flavours and a citrus twist on the finish.
27.95

La Chablisienne Petit Chablis Vibrant, France

Flavours of citrus fruits, mixed with floral aromas such as jasmine and elderflower.
35.95

175ml/ 250ml/ 500ml Carafe/Bottle

RED WINE

SMOOTH AND JUICY – FRUITY RED WITH SOFT TANNINS, GREAT WITH LIGHTER DISHES.

The Old Press Shiraz, Australia

Classic Aussie shiraz plum, red berry vanilla.
4.75 / 6.25 / 12.50 / 18.50

Ponte Miliano Sangiovese, Italy

A classic Italian red, this wine has aromas and flavours of red cherry, raspberry and vanilla. It's medium-bodied, and refreshing on the finish.
20.95

Alto Bajo Merlot, Chile

Soft, juicy and extremely quaffable.
5.75 / 7.75 / 15.50 / 22.95

Moonriver Danube Pinot Noir, Hungary

Light bodied, fresh, fruity Pinot from Hungary.
25.95

OLD WORLD CLASSICS – ELEGANT WINES WITH EARTHY FLAVOURS, PERFECT WITH GAME

La Picoutine Carignan Grenache Vin de France, France

A soft, full-bodied and fruity red wine. Beautifully balanced with good length of flavour.
24.95

Castillo Clavijo Rioja Tempranillo, Spain

Sweet and spicy, red fruit compote and earthy richness. Classic Rioja.
27.95

Chateau La Croix Ferrandat St-Emilion, France

Plum, bramble jelly and blackcurrant fruit. Soft tannins and a long, fresh finish.
35.95

RICH AND SPICY – PERFECT PAIRINGS TO THE GRILL

Acacia Tree Pinotage, South Africa

Ripe red berries with a hint of earthiness. Soft and spicy.
4.75 / 6.25 / 12.50 / 18.50

The Bulletin Zinfandel, USA

Velvety smooth red with aromas and flavours of dark fruits and hints of warm spice.
5.50 / 7.25 / 14.50 / 20.95

Hubert et Fils Cotes du Rhone, France

Aromas of redcurrant, thyme, rosemary, and liquorice. Soft and smooth tannins.
23.95

El Colectivo Malbec, Argentina

This wine has the typical deep, dark violet colour of Argentine Malbec. The nose offers intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice. Balanced acidity leads into a long, velvety finish.
6.95 / 8.95 / 17.95 / 27.95

SOMETHING SPECIAL – CONCENTRATED, INTENSE REDS FOR RED WINE LOVERS

Château Viramiere St-Emilion Grand Cru, France

This rich, smooth red is full of aromas and flavours of red fruits. Medium-bodied, with fine, savoury tannins, and a pleasant finish.
45.95

Mercurey Domaine Agnes Dewe, France

This wine is elegant and delicate, with aromas of red fruits and flavours of ripe black fruits and cherries. The tannins are noticeable but well incorporated into the body of the wine.
53.95

Villa Belvedere Amarone della Valpolicella, Italy

This complex wine is full of intense aromas and flavours of raisins, cherries and violets with spicy and balsamic notes. Elegant and smooth, with a lingering aftertaste of toasted almonds.
65.00

ROSÉ WINE

LIGHTEST TO RIPEST

Operetto Garganega Pinot Grigio Blush Veneto IGT, Italy

Dry, soft lots of summer berry fruit.
5.25 / 7.25 / 14.50 / 19.95

The Bulletin Zinfandel Rose, USA

Watermelon and strawberry sweets.
5.50 / 7.25 / 14.50 / 19.95

Cotes de Thau Rose Secret des Garrigues, France

Wild raspberry and cherry. Elegant and restrained from the home of rose!
23.95

SPARKLING

Vitelli Prosecco NV, Italy

Fruity, fragrant, soft. Peardrops and lemon.
4.50 / 24.00

Belstar Cuvee Rose Sparkling NV, Italy

Fruit, red fruits, cherries, citrus fruits, slight spicy notes of mint, thyme and tomato leaves, elegantly floral.
27.00

CHAMPAGNE

Baron De Villeboerg Brut NV, France

Pale golden yellow colour with good effervescence. Elegant nose with notes of blossom and yellow fruits. A fresh and generous mouth, fine balance and a long finish with hints of pear.
8.00 / 45.00

Veuve Clicquot, Yellow Label, France

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines.
60.00

Laurent Perrier Brut, France

Subtle spice and hints of citrus with warm tasty notes which balance the freshness of the fruit.
75.00

Laurent Perrier Cuvee Rosé Brut, France

The Rosé Champagne. Wild strawberry, cherry citrus and flowers. Delightful.
85.00

Dom Perignon 2005, France

Light and mineral, with prominent citrus fruit and a long spicy finish.
180.00

DESSERT WINE

Maury, Regional France

Sweet cherry, bramble and spice. Perfect with chocolate or stilton.
5.50 / 27.00

Chateau di Levant Sauternes, Bordeaux

Dried apricot, honey, vanilla and spice.
5.95 / 28.00

Bodegas Alvear Pedro Ximenez Solera Monilla-Moriles

Intensely sweet, full of spice and toffee. Pour over vanilla ice cream.
6.20 / 29.00

*All vintages are subject to availability