

Mon - Sat (12.00pm - 10.00pm)

MONDAY NIGHT MENUS		25% TUESDAY'S	
		From 5.00pm	
		A LA CARTE	
		MENU	
		&	
		HOUSE WINES	
Starters	5.00		
Mains	10.00		
Desserts	5.00		
Happy Hour From 5.00pm			

NIBBLES	
A Selection of Homemade Breads, Whipped Butter, Olive Oil, Balsamic (v)	3.95
Marinated Olives (v)	3.25
Lamb Stick - Black Garlic Mayo	4.50
Mini Chorizos	3.95
Escargot - Garlic & Herb Crumb	five for 2.50

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

STARTERS	
Roast Tomato Soup (v) 6.50 Basil Gnocchi	Loch Duart Citrus Cured Salmon 8.50 Cucumber, Horseradish, Dill
Wye Valley Asparagus (v) 8.25 Slow Cook Duck Egg, Parmesan, Truffle	Wood Pigeon 9.95 Choucroute Onions, French Sausage Roll
Tandoori Monkfish 9.95 Cauliflower, Leek, Apple	Chicken Ravioli, Dorset Crab 8.25 Kent Mango, Chicken Crackling, Tarragon
Ham Hock & Black Pudding Terrine 7.50 Piccalilli Gel, Veg a la Grecque	Chicken Liver Parfait 7.95 Red Onion Marmalade, Toast

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 & Lamb from the Charcoal Grill, Served with Chunky Homemade Chips, Onion Ring, Watercress	
Fillet 8oz	25.95
Sirloin 8oz	20.95
Ribeye 10oz	23.95
Lamb Rack (for two)	60.00
Black Garlic, Garlic Butter, Choice of two sides	
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	
VEGAN MENU	

SALADS	
Waldorf Salad (v) 6.95/13.50	
Chicken Caesar Salad 6.25/12.50	
Crispy Duck Salad 6.50/13.00 Watermelon, Pomegranate	

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	
Broccoli & Almonds Mash Mangetout	
Mixed Salad Lyonnaise Potato	
Black Pepper & Parmesan Fries	
Chantenay Carrots Fries	
All Side Dishes 3.95	

MAINS	
Tomato Essence and Seasonal Vegetable Risotto (v) 12.95 Mascarpone, Chervil	Fillet of Lamb 17.95 Lamb Belly, Kofta, French Style Peas, Apricot
Pork Fillet 17.95 Seasonal Veg and Mushrooms, Pigs Cheek, Potato Lyonnaise	Beetroot and Goats Cheese Tortellini (G) (v) 13.95 Spinach, Parmesan
Pan Fried Stone Bass 17.50 Smoked Broccoli Purée, Charred Broccoli, Almond Espuma, Seafood Velouté	Honey Roast Duck Breast 19.95 Sarawak Black Pepper, Foie Gras, Pak Choi, Peach
Corn Fed Chicken Breast 14.95 Confit Wing, Crispy Chicken Mousse, Chestnut Mushrooms, Parmesan	<div><div>CLASSICS</div><div>(All Classics are served with Fries except for the Fish Pie)</div><div>George's Burger 13.50</div><div>Sticky Cheese, Padron and BBQ Sauce, Streaky Bacon</div><div>Battered Haddock 12.95</div><div>Mushy Peas, Tartare Sauce</div><div>Club Sandwich 11.95</div><div>Chicken, Lettuce, Bacon, Tomato, Served on Brioche Bun</div><div>George's Fish Pie 12.95</div><div>Tenderstem Broccoli, Samphire</div></div>
Chalk Stream Trout 14.50 Crushed New Potatoes, Pea Purée, Langoustine Bisque	
Beef Wellington 21.95 Field Mushroom, Plum Tomato, Fat Chips	
Hake, Razor Clam 17.95 Jersey Royals, Shaved Fennel	

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.
19.95

Operetto Garganega Pinot Grigio della Venezie, Italy
Fresh and zesty with notes of jasmine and honeysuckle.
5.25 / 6.75 / 13.50 / 19.50

Tuffolo Gavi DCG 2016, Italy
Dry crisp and elegant with lots of citrus and floral notes.
31.95

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 / 25.50

Mamaku Sauvignon Blanc, New Zealand
This bright, refreshing Sauvignon Blanc has aromas and flavours of apples, pears and gooseberries.
7.00 / 9.00 / 33.00

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.
37.95

Satellite Sauvignon Blanc Marlborough 2017, New Zealand
Absolutely packed with tropical fruit, passion fruit, mango and guava.
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 / 18.95

Kudu Plains Chenin Blanc, South Africa
Soft peach and pineapple.
4.95 / 6.50 / 13.00 / 18.95

Cautro Raya Verdejo Rueda 2017
Clean, powerful and fresh. This is full of fruit, herbal flavours and a touch of fennel.
21.95

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

The Paddock Chardonnay, Australia
Juicy, sun-packed Australian wine with peach & tropical fruit.
4.75 / 6.25 / 12.50 / 18.85

La Chablisienne Petit Chablis Vibrant, France
Flavours of citrus fruits, mixed with floral aromas such as jasmine and elderflower.
35.95

RED WINE

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

The Paddock Shiraz, Australia
Classic Aussie shiraz plum, red berry vanilla.
4.75 / 6.25 / 12.50 / 19.95

Alto Bajo Merlot, Chile
Soft, juicy and extremely quaffable.
5.75 / 7.75 / 15.50 / 23.95

Santa Rita Gran Hacienda Pinot Noir, Chile
Light bodied, fresh, fruity Pinot from Chile.
25.95

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

Castillo Clavijo Rioja Tempranillo, Spain
Sweet and spicy, red fruit compote and earthy richness.
Classic Rioja.
27.95

Chateau de la Bouyere, France
Ripe red fruit, blackcurrant and blackberry with undertones of wood smoke and truffles.
32.00

RICH AND SPICY – PERFECT PAIRINGS TO THE GRILL

Acacia Treem Pinotage, South Africa
Ripe red berries with a hint of earthiness. Soft and spicy.
4.75 / 6.25 / 12.50 / 18.95

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 / 21.50

Hubert et Fils Cotes du Rhone, France
Aromas of redcurrant, thyme, rosemary, and liquorice.
Soft and smooth tannins.
24.95

El Colectivo Malbec, Argentina
A light easy going style of Malbec with dark fruits and sweet spices.
6.95 / 8.95 / 17.95 / 27.95

Cantena Appellation Vista Flore Malbec 2016, Argentina
Dense and rich with plum, dark chocolate and blackberry, with notes of toast amd pepper.
40.00

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 raisins, cherries and violets with spicy and balsamic notes. Elegant and smooth, with a lingering aftertaste of toasted almonds.
46.65

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 / 20.95

The Bulletin Zinfandel Rose, USA
Watermelon and strawberry sweets.
5.50 / 7.25 / 14.50 / 20.95

Cotes de Thau Rose Secret des Garrigues, France
Wild raspberry and cherry. Elegant and restrained from the home of rose!
24.50

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, elgantly 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 minerally, 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