


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

NIBBLES	
A Selection of Homemade Breads, Whipped Butter, Olive Oil, Balsamic (v)	4.95
Marinated Olives (v)	3.75
Ox Cheek and Smoked Marrowbone Croquette	4.95
Salt and Pepper Squid	4.25
Escargot - Garlic & Herb Crumb	five for 2.95

BREAKFAST

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

STARTERS	
Pea & Mint Soup 6.50	Chicken Liver Parfait 7.95
Mint Crème Fraiche, Homemade Bread 	Spiced Mango Chutney, Toast
Sticky Iberico Pork Shoulder 9.25	Brill Carpaccio 7.95
Sesame Seeds, Apple, Potato Fondant	Citrus Fruits, Peach, Hazelnuts
King Scallop Ravioli 10.25	Smoked Pig's Head Terrine 7.75
Kennet Crayfish, Chicken Broth	Leek, Fried Quail Egg, Pineapple
Poached Lobster 9.95	Filled Rooster Potato Skin 7.25
Leek Purée, Baby Leeks	Smoked Goat's Curd, Heritage Tomato Salsa, Crispy Onions, Truffle Mornay Sauce

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	
Fillet 8oz	26.95
Sirloin 8oz	22.95
Ribeye 10oz	25.95
16 oz Tomahawk Steak Sharer	70.00
Chimichurri, Choice of 2 Butters, 2 Sauces and 2 Sides	
King Tiger Prawns	3.50
Sauces: Red Wine, Pepper, Blue Cheese or Diane	1.95
All Butters: Garlic, Blue Cheese, Beef Dripping	1.00

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

SALADS
Chicken Caesar 7.25/13.95
Crispy Duck 7.45/13.95
Watermelon, Pomegranate
Beetroot and Blue Cheese (v) 6.50/12.50

GEORGE'S SUNDAY ROAST
Join us for our Sunday Menu which includes a traditional Sunday dinner with all the trimmings
Available 12pm - 9pm
1 course - 14.95 2 courses - 17.95 3 courses - 20.95

SIDES
Crispy Kale Mash Sautéed Green Beans
Mixed Salad Polenta Chips
Black Pepper and Parmesan Fries
Ratatouille Fries
All Side Dishes 3.95

MAINS	
Mushroom Risotto (v) 14.25	Cotswold Lamb Rack 18.60
Truffle Espuma, Wild Mushroom, Beef Consommé	Pressed Potato, Aubergine Tapenade, Cherry Tomatoes
Roasted Pork Belly 16.45	Burnt Onion Macaroni (v) 13.95 
Honey Pork Rib, Glazed Pork Neck Alsace Bacon, Honey Carrot Purée	Crispy Onions, Parmesan
Charred And Poached Halibut 18.50	
Shaved Fennel, Apple, Seafood Veloute, New Potatoes	
Corn Fed Chicken Breast 15.50	
Cold Leg Pressing, Chicken Tuille, Liver, Truffle	
Wild Seabass 18.50	
Brown Shrimp Muffin, Crispy Oyster, Sauce Gribiche	
Honey Roast Duck Breast 19.50	
Confit Duck Pressing, Kale, Black Cherry Puree	
Herb Crusted Loch Duart Salmon 15.50	
Crushed New Potatoes, Spinach, Seafood Hazelnut Beurre Noisette	

CLASSICS
(All Classics are served with Fries, except the Fish Pie)
George's Burger 14.50
Smoked Cheddar Cheese, Pulled Ox Cheek, Crispy Onions, Burger Relish
Battered Haddock 12.95
Mushy Peas, Tartare Sauce
George's Fish Pie 12.95 
Tenderstem Broccoli, Samphire
George's Hot Dog 13.50
Caramelised Onions, Sweetcorn Relish, Crispy Streaky Bacon

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.