GEORGE

Starters

Superstraccia, beetroot, broad bean, pinenut,
fig leaf dressing|10.50

Crab crumpet, pink grapefruit, herb salad |14

Grilled pigeon, roast heritage carrot,
pickled walnuts, goats curd|11

Chilled cucumber & pea soup,
smoked trout, mango & lime| 13

Country pate, pickled celery, chutney,
toasted sourdough | 12

Baked camembert, roast garlic,
hot honey sauce, toasted sourdough | 20

Mains

Grilled whole lemon sole, ratte potatoes,
seaweed & caviar butter, crispy samphire |32

Coronation butter chicken Kiev, wedge salad,
pickled sultana, almond, fries | 25

Burella, heritage tomato panzanella, rose harissa,
charred orange, roast garlic croutons| 19

Cider battered haddock & chips, crushed peas,
curry sauce, tartare sauce |22

The George double cheese & bacon burger,
house sauce & fries |20

Grilled pork chop, white bean, n'duja stew,
baby leek, pistachio| 26

Roast lamb rump, dauphinoise potato,
baby onion, peas, grape mustard gravy|24

From the Grill

35 day dry aged Scotch Steaks sourced by John Gilmours of East Lothian
served with watercress,

Choice of Sauce: Peppercorn / Jalapeno salsa verde / Garlic & herb butter

10oz Flat Iron steak |26   10oz Rump steak |28   10oz Sirloin steak |30

Sides

Hand cut chips | 6

Wedge salad, roast garlic ranch, chives, crispy onions | 9

Baron Bigod cauliflower cheese, parsley crumbs | 9

Burrata, charred tenderstem broccoli & Jerusalem artichokes, burnt orange, smoked almond | 10.5

Roasted beetroot & goats curd, toasted kesha, cured lemon & dill dressing | 9

SCAN THE QR - for allergen & kcal info, ask a member of the team for a calorie menu.