

GEORGE

Snacks

Gordal olives | 6
Duck & venison scotch egg, curried walnut
ketchup | 9.5

Whipped stilton, celery, salted cracker | 9
Pork, sage & onion sausage roll | 7.5

Starters

Dressed Devon crab, pink grapefruit, avocado | 16
Heirloom beetroot, endive, vegan strachiatella,
pickled walnuts | 14
Seared Scallops, samphire, vadouvan curry | 18

Smoked chicken, preserved lemon & lentil spring
roll, harissa dressing | 12
Wild mushroom & leek veloute, crispy mushrooms,
truffled cremata | 9.5

Mains

Chicken, leek & tarragon pie, cavolo nero, roast
garlic mash | 26
Cider battered haddock, chips, crushed peas, tartare
sauce | 22
Grilled fillet of cod, colcannon, warm mussel,
tomato & chive dressing | 28

The George double cheese & bacon burger, house
sauce & fries | 20
Roast Scotch venison haunch, pommes Anna, wild
mushrooms & whiskey | 32
Vegan salt baked celeriac & chickpea curry, coconut
& lime basmati | 21.5

Sides

Hand cut chips | 6 Little gem salad, lemon dressing | 6 Colcannon mash | 6

From the Grill

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

Choice of Sauce: garlic & herb butter or peppercorn sauce

Flat Iron steak | 26

Rump steak | 28

Sirloin steak | 30

Desserts

“Muddy’s” chocolate pudding, honeycomb ice cream | 7.5

Arctic apple roll, toffee sauce | 8

British cheeseboard, pear chutney, salted cracker Montgomery,
cheddar, colston bassett, driftwood | 12

Ice cream & sorbet - per scoop | 3



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

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/
debit card or
tips are paid in full to our team members. Full allergen information on the ingredients in the food we
serve is available upon request – please speak to a member of the team for more info.