



Spring Cocktails

Hugo Spritz | 12.5

Watermelon Margarita | 13

Sangria 0% | 8.5

Sunday Menu

Starters

Crab crumpet, pink grapefruit, herb salad | 14

Beetroot hummus, crematta, crispy chickpea,
flat bread | 9.5

Pork, sage & onion sausage roll, HP sauce | 8.5

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

Duck & venison scotch egg, curried ketchup | 9.5

Mains

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

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

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

35 day dry aged Scotch rump steak, fries,
watercress, garlic & herb butter | 28

Roasts

All served with roast potatoes, maple roasted carrot, wilted greens, onion puree,
Yorkshire pudding (except vegan roast), gravy

Roast pork belly, apple sauce | 24

Roast free range chicken, pork & sage stuffing, bread sauce | 23

Roast sirloin of beef, horseradish cream | 26

Vegan wild mushroom, spinach & pinenut wellington | 19.5

Sides

Roast potatoes | 6

Pigs in blankets | 7

Cauliflower cheese | 6.5



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.