

THE GEORGE

BREAKFAST & BRUNCH

SERVED 9 AM - 1 PM

SOURDOUGH TOAST (V) 3.00
Toasted sourdough served with butter and your choice of strawberry jam or marmalade *433kcal*

FULL ENGLISH 12.00
British outdoor bred pork sausages, eggs your way (poached *65kcal per egg or fried 112kcal per egg*), fire-roasted beef tomato & mushroom, smoked streaky bacon, black pudding, Heinz baked beans, hash browns and toasted sourdough *1392kcal*

VEGGIE FULL ENGLISH (V) 11.50
Meatless Farm sausages, eggs your way (poached *65kcal per egg or fried 112kcal per egg*), fire-roasted beef tomato & mushroom, hash browns, Heinz baked beans, halloumi, and toasted sourdough *943kcal*

BREAKFAST BAP
Served your choice of tomato ketchup *36kcal* or brown sauce *35kcal*

SERVED WITH EITHER...
+ British outdoor bred pork sausages & fried egg *804kcal* 6.25
+ Smoked streaky bacon *626kcal* 6.25
+ Meatless Farm sausages & avocado (VE) 6.25 served on sourdough *1177kcal*

BUTTERMILK PANCAKES
Choose from sweet or savoury toppings
CHOOSE YOUR TOPPING...
+ Greek-style yoghurt, berries & honey (V) *664kcal* 9.00
+ Smoked streaky bacon & maple syrup *903kcal* 9.00
+ Chicken, streaky bacon & maple syrup *1109kcal* 10.00



All our eggs are free-range Copper Marans Hen eggs from British farms.

EGGS BENEDICT* 9.50
Smoked streaky bacon and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *927kcal*

EGGS ROYALE* 10.50
Smoked Scottish salmon and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *702kcal*

EGGS FLORENTINE* (V) 9.50
Sautéed spinach and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *692kcal*

SMOKED HADDOCK & SPRING ONION FISHCAKE* 9.50
Smoked haddock & spring onion fishcake, baby spinach, silky hollandaise and poached egg *752kcal*

AVOCADO & TOAST (VE) 8.50
Sourdough toast topped with smashed avocado, Marzanino tomatoes and pomegranate molasses *595kcal*
+ Add poached eggs (V) *112kcal* 2.00
+ Add crumbled feta (V) *280kcal* 3.50



CHICKEN CAESAR BLT SANDWICH 10.50
Roasted pulled chicken breast, smoked streaky bacon, little gem lettuce and beef tomato with Caesar dressing on toasted sourdough. Served with fries *1432kcal* or house salad *1105kcal*
+ Swap to sweet potato fries (V) *1495kcal* 1.00

PRAWN & AVOCADO OPEN SANDWICH 10.00
Toasted sourdough topped with smashed avocado, king prawns, cocktail sauce and fresh dill. Served with fries *827kcal* or house salad *500kcal*
+ Swap to sweet potato fries (V) *890kcal* 1.00

★ **STEAK FRITES 7oz*** 14.50
50 day aged Black Angus rump steak, served pink from our charcoal oven, with fries, tomato & herb hollandaise and crispy kale *1066kcal*
+ Add a fried egg (V) *112kcal* 1.00

NIBBLES & SHARERS

Great to share with drinks or while you wait for your main event...

BREAD & DIPS* (VE) 5.50
Toasted sourdough and warm flatbread with extra virgin olive oil & balsamic, aubergine houmous and tomato tapenade *1024kcal*
+ Add olives (VE) *123kcal* 1.50

GARLIC & CHEESE FOUASSE 6.75
Hand crafted sourdough brushed with garlic butter & parmesan *769kcal*

MEZZE PLATE* (V) 17.00
Grilled Halloumi, Oven baked feta, houmous topped with tomato tapenade, grilled artichokes, Nocellara olives, Tabbouleh salad, sweet potato & apricot falafel and a flatbread *2144kcal*
Recommended for 2 people
NOCELLARA OLIVES (VE) 4.25
Green Sicilian pitted olives *123kcal*

PRAWNS PIL PIL 9.75
King prawns sautéed in garlic, paprika & chilli served with sliced sourdough *1128kcal*

CRISPY CALAMARI 8.75
Lightly dusted squid served with saffron aioli *283kcal*

★ **SCOTCH EGG** 8.25
British sausage meat, runny egg yolk, with a caper mayonnaise and salsa verde. *803kcal*

STARTERS

PICANTE CHICKEN 8.25
Marinated in our homemade spicy sauce with a mango, spring onion & marzanino tomato salad with a pineapple & ginger dressing topped with pangrattato *536kcal*

PAN FRIED CHORIZO 8.50
Sautéed Spanish chorizo with a rich tomato and basil sauce, served with toasted sourdough *736kcal*

CRISPY MUSHROOMS (V) 7.50
Spiced with ras el hanout, served with vegan mayo and salsa verde *501kcal*

SOURDOUGH PIZZAS



Made the traditional way, with the finest grade flour from Italy, our pizza dough is proved for up to 48 hours to intensify the flavour and handcrafted in our open kitchen before being freshly-fired to perfection by our pizzaiolo - you'll love them!

MARGHERITA (V) 11.50
Fior di latte mozzarella, tomato sauce, oregano, and basil *908kcal*
Swap mozzarella for vegan alternative to mature cheddar (VE) *910kcal*

PEPPERONI PICANTE 13.00
Pepperoni, mozzarella, tomato sauce and red chillies *1037kcal*

VESUVIO 15.00
Pepperoni, spicy 'Nduja sausage, marinated chicken, beef meatballs, mozzarella, red chillies, tomato sauce and oregano *1376kcal*

CHARGRILLED VEGETABLE PIZZA (VE) 13.50
Chargrilled vegetables with tomatoes and oregano *788kcal*

POLLO, FUNGHI & TRUFFLE 14.50
White base, pulled chicken, oyster & flat mushrooms, fior di latte mozzarella and red onions finished with truffle infused oil *1229kcal*

PADANA (V) 13.50
Goats' cheese, mozzarella, onion marmalade and baby spinach *1148kcal*

★ **CHICKEN & 'NDUJA CALZONE** 16.00
Spicy 'Nduja sausage, pulled chicken breast, red chillies, peppers, tomato sauce, and mozzarella. Served with a rocket salad *1265kcal*

LA REINE PROSCIUTTO 14.00
Fior di latte mozzarella, prosciutto, Nocellara olives, rocket, tomato sauce and Parmigiano-Reggiano shavings *985kcal*

ADD A 'NDUJA DIP FOR YOUR CRUSTS *288kcal* 1.50

THE GEORGE

SALADS & PASTAS

MOROCCAN-STYLE NOURISH BOWL (VE) 12.50 A mixed salad of baby gem lettuce, tabbouleh and coriander on hummus, topped with pomegranate 428kcal ADD A TOPPING... + Crumbled feta (V) 280kcal 3.50 + Fire-grilled chicken breast 267kcal 3.50 + Sweet potato & apricot falafel* (VE) 137kcal 3.50	KING PRAWN & CRAB PASTA 16.00 Pan-fried king prawns, crab and tagliatelle bound with fresh tomatoes and herbs 784kcal BAKED BEEF RIB RAGU 15.50 Succulent slow-braised beef rib cooked in a rich beef dripping sauce, topped with cheesy creamy rigatoni. Baked in our pizza oven to create the ultimate pasta dish! 1483kcal	★ CAESAR SALAD 12.00 Little gem lettuce, anchovies, croutons, Gran Moravia shavings and a creamy Caesar dressing 729kcal CAPONATA RIGATONI (V) 12.50 A Sicilian-style sauce with aubergine, tomato, Nocellara olives, onion & capers, tossed with rigatoni and topped with gremolata 853kcal Vegan alternative available
ADD A SIDE... + Add a fire-grilled chicken breast 267kcal 3.50 + Add a mini garlic & cheese fougasse (V) 335kcal 2.50		

FROM THE FIRE

Our charcoal oven is at the heart of our open kitchen, where you can see our skilled chefs fire-roasting your dishes fresh to order. It cooks over 350°C coals to give our food a distinctive smoky flavour and golden brown colour.



ALL 'FROM THE FIRE' DISHES ARE SERVED WITH ONE SIDE OF YOUR CHOICE.

SALMON FILLET 19.50 Pan-seared, with Tenderstem® broccoli and Nocellara olive, caper & lemon butter 659kcal	
★ PORK BELLY* 18.00 Delightfully tender with celeriac purée, creamy mushroom sauce, prosciutto and crispy sage 1273kcal	

STEAKS

Our award-winning 21-day aged matured steaks come from cattle reared on British & Irish farms, expertly cut and selected for the best flavour and tenderness. Served with Marzanino tomatoes & red onion in caramelised butter, garlic mushrooms and your choice of beef dripping gravy 157kcal, Béarnaise sauce* (V) 276kcal or peppercorn sauce* 82kcal.

RIB-EYE STEAK 10oz 27.00 Full of flavour, juicy and tender, recommended medium 602kcal	
FILLET STEAK 8oz 32.00 The most tender cut, recommended rare 448kcal	

FAVOURITES

BACON & CHEESE BURGER 17.00 Beef burger topped with smoked streaky bacon, smoked Cheddar cheese, sliced beef tomato, little gem, mayo, red onion, and dill pickle. Served in a linseed bun with fries 1361kcal	
VEGGIE BURGER (V) 17.00 A delicious patty topped with vegan alternative to mature cheddar, piperade, sliced beef tomato, little gem, vegan mayo, and red onion. Served in a linseed bun with fries 1025kcal	
CHICKEN & AVOCADO BURGER 17.00 Chicken breast, smashed avocado, sliced beef tomato, little gem, mayo, and red onion. Served in a linseed bun with fries 965kcal	
★ 'NDUJA FIOR DI LATTE BURGER 18.00 Beef burger topped with spicy 'Nduja, fior di latte mozzarella, rocket, beef tomato, mayo and red onion. Served in a linseed bun with fries 1308kcal	
CHICKEN MILANESE 17.50 Panko crumbed chicken breast, crispy prosciutto, and saffron aioli. Served with fries and a rocket, SunBlaze tomato & parmesan salad 1075kcal	
FISH & CHIPS 17.50 Fillet of cod, freshly battered to order. Served with chunky chips, pea purée, samphire tartare sauce and pickled cucumber 1095kcal + Swap the fish for herb battered halloumi (V) 1263kcal 15.50	

SIDES

FRIES (V) 356kcal 4.00	MEDITERRANEAN STYLE VEGETABLES (VE) 4.50 76kcal	CAVOLO NERO, BROAD BEANS & PEAS (VE) 4.50 160kcal
SWEET POTATO FRIES (V) 419kcal 5.00	HOUSE SALAD (VE) 4.50 With a pineapple and ginger dressing 29kcal	MAC & CHEESE (V) Perfect to share! 949kcal 5.50
CHUNKY CHIPS (V) 457kcal 4.50		
BABY POTATOES (V) 226kcal 4.50		

DESSERTS

APPLE & RHUBARB CRUMBLE (V) 7.25 Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) 625kcal or vanilla ice cream (V) 634kcal	COOKIE DOUGH BROWNIE (V) 7.50 Served warm with vanilla ice cream 849kcal	STICKY TOFFEE & DATE PUDDING (V) 6.75 Served with vanilla ice cream and toffee sauce 1125kcal
ETON MESS (V) 7.50 Strawberries, raspberries & blackberries swirled through whipped cream, thick natural yoghurt and crunchy meringue 509kcal	STRAWBERRY CRÈME BRÛLÉE (V) 6.75 A twist on a classic with a strawberry curd base. Served with a biscuit 433kcal	ICE CREAM & FLAPJACK (V) 6.25 Mini flapjacks 109kcal with your choice of three scoops of ice cream. Double chocolate 298kcal per scoop, honeycomb 241kcal per scoop or vanilla 134kcal per scoop
	ESPRESSO MARTINI TIRAMISU* (V) 7.25 Sponge soaked in coffee with cream and cocoa 303kcal	

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know [before](#) ordering.
(V) made with vegetarian ingredients, (VE) made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. An optional service charge of 10% will be added to all tables of 8 or more. All items are subject to availability. All weights are approximate uncooked weights. Nutrition information is correct at time of print. Live nutrition information is available online. Adults need around 2000kcal a day



Printed on FSC® certified paper using vegetable based inks by a printer who holds ISO 14001 environmental management accreditation. This menu can be recycled along with all other paper and card recycling.