BAR & LOUNGE MENU

SANDWICHES & SALADS - Served 12:00-18:00 All sandwiches are served with skinny fries, upgrade to truffle fries 1.95

THE GEORGE CLUB SANDWICH M/E/G/MU SMOKED SALMON & PRAWN OPEN SANDWICH M/G/F/CR/MU SALT BEEF GHERKIN & MUSTARD MAYO BAGEL G/C/MU/M/E HALLOUMI, HOUMMOS & ROASTED PEPPER OPEN SANDWICH, TOASTED SEEDS (V) G/SE/M	10.45 9.45 9.45 9.45
CAESAR SALAD baby gem lettuce, parmesan, croutons, anchovies, Caesar dressing G/F/CR/E/MU Add - Chicken, Smoked Salmon, Prawns @ 5.00	9.45
QUINOA AND FREEKAH SALAD roasted mixed squash, feta, toasted pumpkin seeds, cranberries & grapefruit vinaigrette G/M/SO	7.95
SMALL PLATES - Served 12:00-21:00 MARINATED OLIVES (V) SO HOUMMOS & PITTA (V) SO(G/SE	4.95

HOUMMOS & PITTA (V) SO'G/SE4.95FOCACCIA - OLIVE OIL & BALSAMIC (V) SO/G/M/E4.95CRISPY HALLOUMI - SWEET CHILLI (V) M/SO/G6.45SPICY BUTTERMILK CHICKEN WINGS SO/G/M6.45SPINACH PAKORA - MINT YOGHURT (V)SO/G/M6.45FILO TIGER PRAWNS - GARLIC MAYO G/F/M/E/MU6.45CHORIZO SAUSAGE ROLL - ROASTED PEPPER G/M/E6.45HAND CUT TRIPLE COOKED CHIPS G3.95TRUFFLE FRIES - PARMESAN G/M/SO5.95

LARGE PLATES & SHARING PLATTERS - Served 12:00-21:00

FISH PLATTER Selection of smoked fish & shellfish, dill crème fraiche, fresh bread G/F/M/SO/E/CR	24.45
MEAT PLATTER Selection of air cured meats, cheeses & pickles, fresh bread G/SO/M/E	20.95
THE GEORGE HOUSE BURGER British excellence Beef burger, cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, sesame toasted bun, skinny fries M/G/E/MU/SE	14.45
BEER BATTERED NORTH ATLANTIC COD chunky chips, crushed minted peas & tartar sauce M/G/E/MU/F	14.45
ROASTED FLAT MUSHROOM & GOATS CHEESE BURGER (V) roasted flat mushrooms, crispy goats cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, sesame toasted bun, skinny fries SO/G/M/E/MU	13.45

We work with a network of local producers wherever possible. We use quality, local, seasonal ingredients. When sourcing our produce, we look for the best product, but we always start local.

Please speak with your server if you require our allergen lists

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free.

C celery	G gluten	F fish	E eggs	MO molluscs
M milk	SE sesame seeds	N nuts	MU mustard	
P peanut	SO sulphur dioxide	L lupin	S soya	CR crustaceans



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