# 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.

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



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