

To Nibble (£4.50 each)

Olives ~ Bread & Butter ~ Smoked Almonds

Starters

Beetroot & Orange Salad, Feta, Pistachio, Radicchio Leaves

Onion Velouté, Chestnut Crumb

Cured Salmon, Potato Cake, Crème Fraiche

Beef Carpaccio, Aged Parmesan, Roquette

Ham Hock Terrine, Mustard Mayonnaise, Sourdough Toast

Mains

Isle of Wight Roast Rump of Beef £25

Traditional Roast Turkey £25

Sweet Potato & Seasonal Veg Roast £20

(Served with all the trimmings)

Moules Mariniere, Fries £21

Cauliflower Risotto, Cauliflower Bites, Sage Butter £18

The George Burger, Monterey Jack Cheese, Onion Rings, Fries £21.50

Our Sides (£5 each)

Chantenay Carrots ~ Green Beans, Confit Shallots ~ Mixed Leaf Salad ~ Fries

Desserts

Vanilla Crème Brulée, Shortbreads

Christmas Bread & Butter Pudding, Crème Anglaise

Apple Tarte Tatin, Vanilla Ice Cream

Chocolate Mousse, Raspberries, Brandy Snap

Cheese Selection, Celery, Grapes, Oatcakes - (£9 supplement)



To complement your dessert...

Langlois-Chateau, 2022 Coteaux du Saumur Les Beaugrands - 100ml £10

Fonseca Unfiltered 2018 LBV - 100ml £8

After meal cocktails...

Strawberry Delight £14

Tanqueray, Monin Fraise, Monin Cacao Blanc, Gomme, Cream

Lemon Drop £14

Ketle One, Cointreau, Lemon, Gomme

Wake Up George £14

Koko Kanu, Coco Blanc Liquor, Caramel Syrup, Espresso

White Russian £14

Ketle One, Kahlua, Cream

Tea & Coffee

Selection of Teas £3.50

English Breakfast, Decaf Ceylon, Sapphire Earl Grey,

Dragonwell Green, Egyptian Mint, Lemongrass & Ginger,

Citrus Chamomile

Espresso, Macchiato £3/£3.50

Americano, Cappuccino, Latte, Flat White £3.95