



Served 12noon till 8:30pm

Start & Share

Marinated olives [VE] £5

Sea salt focaccia with whipped olive butter [V] £7

Today's soup [V,GF,Op] £6.5

Ham hock terrine £9

pease pudding, gem lettuce, mustard dressing [GF]

Whipped goats cheese £8

beetroot, warm flatbread for dipping [V,GF,Op]

Pork & Braeburn apple Scotch egg £9.5

Northumberland Pantry Piccalilli

Cheddar cheese soufflé £11

parmesan cream [V]

Crispy butternut squash arancini £8.5

roast parsnip & red onion dressing [VE]

Charcuterie & Cheese Board £19

cured meats, goats' cheese, mature cheddar,
Northumberland Pantry Piccalilli [GF,Op]

Seafood Board £20

Prawn Marie Rose, smoked salmon,

smoked mackerel, malted bloomer [GF,Op]

The Main Event

Braised beef & onion suet pudding £18

buttery mash, roasted root vegetables, Steel Rigg gravy

Chicken schnitzel £17.5

Caeser salad, skin on fries

The George's cured bacon chop £18

crackling butter, mustard mash, sage [GF]

Root vegetable curry with fluffy rice £15.5

mango chutney & crispy popadom [GF,VE]

Autumn bubble 'n' squeak £16

poached eggs, wilted spinach [GF,V]

Sycamore Gap pale ale battered cod £18

mushy peas, chips, tartare sauce

Catch of the day

please ask staff for details

The George burger £20

smoked cheese, bacon, Twice Brewed onion rings [GF,Op]

Vegan burger £17

lettuce, tomato, red onion, pickles, fries, vegan coleslaw [VE]

10oz rib eye £29

triple cooked chips, tomato, mushroom, watercress [GF]

Add: peppercorn, blue cheese, Steel Rigg gravy [GF] £3.5 each

Sides

Skin on fries | Triple cooked chips

Autumn salad | Today's greens

Sweet potato fries | Onion rings

£4.5 each

To Follow

Vegan chocolate mousse £7.5

flavours of Black Forrest [GF,VE]

Apple & blackberry crumble £7

vanilla custard

Baked chocolate brownie £7.5

vanilla ice cream [GF]

Sticky date pudding £7.5

butterscotch sauce

Selection of ice creams & sorbets £6

Today's cheese offering

2/3/4

£9.5/£12.5/£15.5

The George Sunday Roast's £18

**Served all day Sundays,
but when it's gone it's gone...**

If you wish to choose a Starter or Dessert
to accompany your Roast.

2 Courses £23 or 3 Courses £27

To Finish

Freshly ground coffees

Selection of teas

Fancy a little liqueur with that...??

Please ask your server

Allergen Information [GF] Gluten Free, [GF,Op] Gluten Free Option, [VE] Vegan, [V] Vegetarian

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you do have any allergies or special dietary requirements, please notify a member of our team.



White

	125ml	175ml	250ml	Bottle
Tierra Alta, Sauvignon Blanc	£5	£6	£9	£26
<i>Chile, Central Valley</i>				
Fresh, crisp, ripe citrus fruits. Packed with lime zest & kiwi fruit flavours.				
Sanvigilo, Pinot Grigio	£6	£7	£10	£27.5
<i>Italy, Lombardia</i>				
Floral & fruity aromas. Crisp & fresh on the palate with ripe lemon characters.				
The Listening Station, Chardonnay	£7	£8	£11	£29
<i>Australia, Victoria</i>				
Refreshingly unoaked, citrus & white peach flavours combine with a zesty fresh acidity.				
Vila Nova, Vinho Verde				£32
<i>Portugal, Vinho Verde</i>				
Very intense wine with aromas of white fruit, tropical fruits & mineral notes. Very balanced with a persistent finish				
Cape Height, Chenin Blanc				£34
<i>South African, Western Cape</i>				
This wine displays classic baked apple & zippy citrus aromas with ripe stone fruit on the palate, balanced by crisp acidity.				

Red

	125ml	175ml	250ml	Bottle
Tierra Alta, Merlot	£5	£6	£9	£26
<i>Chile, Central Valley</i>				
This is juicy & fresh with soft plum, blackcurrant & cranberry aromas bursting from the glass, an easy drinking Merlot.				
Borsao Monte Oton, Granacha	£6	£7	£10	£27.5
<i>Spain, Campo de Borja</i>				
The palate is soft & easy drinking with cassis, plum, bramble & cherry characters.				
Bellefontaine, Cabernet Sauvignon	£7	£8	£11	£29
<i>France, Languedo</i>				
Ripe blackcurrant & wild berry fruits on the nose with a hint of grassy herbs, medium to full bodied.				
Tesoro de los Andes, Malbec Bonarda				£32.5
<i>Argentina, Mendoza</i>				
The nose offers an appealing mix of spice & bramble fruit. Followed by dark damson & savoury overtones on the palate.				
Calusari, Pinot Noir				£34
<i>Romania, Viile</i>				
Soft, smooth & supple on the palate with generous red fruits of raspberry, black cherry & wild strawberry.				

Our lovely friends at Twice Brewed produce such high quality beers and spirits that we feature them in our bar, shop and our cooking!



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Rosé

	125ml	175ml	250ml	Bottle
Sanvigilio, Pinot Grigio Rosato	£6	£7	£10	£27.5
<i>Italy, Lombardia</i>				
Crisp & delicate on the palate with subtle raspberry notes & a slight creamy finish.				
Pasquires Grenache, Cinsault Rosé	£7	£9	£12	£35
<i>France, Languedoc</i>				
Pale & fresh with soft red berry fruits & nicely poised acidity This is the perfect easy drinking summer rosé.				

Sparkling & Champagne

	20cl	Bottle
Lunetta Prosecco, Spumante Brut	£10	£32
<i>Italy, Veneto</i>		
Deliciously light & fruity with hints of apple & peach.		
Lunetta Prosecco, Rosé Spumante Brut	£10	£32
<i>Italy, Veneto</i>		
A fresh & dry sparkling rosé with red berry characters.		
Henners, Brut NV		£70
<i>England, East Sussex</i>		
Green apple & pear mix with toasted brioche, providing a complex & moreish palate.		
Henners, Brut Rosé NV		£70
<i>England, East Sussex</i>		
This sparkling rose delivers classic English red berry fruit flavours.		
Taittinger, Champagne NV		£90
<i>France, Champagne</i>		
The champagne for any occasion. Be it for festivity or celebration.		

Something a little bit special...

	Bottle
White	
Cave de l’Ormarine Duc de Morny, Pipoul de Pinet	£38.5
<i>France, Pipoul</i>	
Vibrant and fresh, a perfect Picpoul!	
Alasia Gavi, Gavi	£40
<i>Italy, Piedmont</i>	
A modern elegant Gavi - textural, concentrated and food-friendly.	
Domaine de Maltaverne, Pouilly-Fumé L’Ammonite	£55
<i>France, Loire</i>	
A real treat with an appealing balance of ripeness and finesse.	
Red	
Les Coteaux, Côtes du Rhône Villages	£45
<i>France, Rhone</i>	
Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice.	
El Coto, Rioja Crianza	£50
<i>Spain, Rioja</i>	
A stunning wine, great match with red meats and cheeses.	
Contea di Castiglione, Barolo DOCG	£62
<i>Italy, Piedmont</i>	
A warm, richly-flavoured, spicy Barolo made in an approachable style with attractive dried red berry fruits.	