

## Snacks

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<b>Sourdough and chive butter</b>	£5.95
<b>Marinated mixed olives</b>	£5.25
<b>Scotch egg with piccalilli</b>	£7.50
<b>Cheeseburger spring rolls</b>	£6.50
<b>Venison sausage roll</b> whisky dip	£7.95

## George Shares

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<b>The George ploughman's board</b>	£16.95
shredded ham hock, corned beef slice, cheddar and blue cheeses, Northumberland pantry pickles and preserves, sourdough roll	

## Starters and Small Plates

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<b>Prawn Cocktail</b>	£7.95
shredded baby gem, pickled cucumber, sourdough	
<b>Chef's soup of the day</b>	£7.25
Northumbrian stottie	
<b>Sesame coated chicken tenders</b>	£8.25
hot honey dip	
<b>Twice baked cheddar soufflé</b>	£7.95
parmesan sauce	
<b>Northumbrian game terrine</b>	£8.25
red onion relish, toasted sourdough	

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.

Allergen Information [DF] Dairy Free, [GF] Gluten Free, [GF,Op] Gluten Free Option, [VE] Vegan, [V] Vegetarian [VE\*] Vegan Option Available

# GEORGE HOTEL

## Classic George Mains

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<b>"Georges" burger (VE*)</b>	£17.95
6oz patty, smoked cheddar cheese, smoked streaky bacon, gem, tomato, pickle, red onion relish, brioche bun, coleslaw, skin on fries	
<b>Cod and chips (VE*)</b>	£18.50
crispy battered cod, chunky chips, mushy peas, lemon, homemade tartare (small portion £11.50)	
<b>Steak and ale suet pudding</b>	£18.50
mashed potato, spring greens, steel rigg gravy	
<b>Roast chicken caesar salad (GF)</b>	£14.50
baby gem, parmesan shavings, caesar dressing (without chicken £11.25)	
<b>Fish pie</b>	£17.95
cheddar mash, spring greens	
<b>The George cured bacon chop (GF)</b>	£18.50
fried hen's egg, rocket, chunky chips	
<b>Crispy coated king oyster mushroom (VG)</b>	£16.50
katsu curry sauce, rice, poppadom	

## Seasonal Mains

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From 4pm

<b>Pan fried sole (GF)</b>	£23.50
sautéed potatoes, spring greens, lemon, caper butter	
<b>Northumbrian venison cottage pie (GF)</b>	£19.50
cheddar mash, spring greens	
<b>Spring vegetable linguini (VE)</b>	£16.95
garden peas, broad beans, asparagus, garden pesto (add chicken £5.95)	
<b>8oz flat iron steak (GF)(DF)</b>	£26.50
portobello mushroom, confit tomato, rocket, triple cooked chips	

## Sides

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£4.00 each

Chunky chips, Skin on fries, Sautéed new potatoes, Green salad, Peppercorn sauce, Blue cheese sauce, Chip shop curry sauce, Onion rings, Spring greens, Mashed potato

## Sandwiches

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Until 4pm

Served on white or brown oval or toasted sourdough  
Add Skin on fries or salad + £3.50

<b>3 cheese &amp; red onion toasty</b>	£9.95
mature cheddar, mozzarella, red Leicester, red onion relish	
<b>Beef dip</b>	£11.95
thinly sliced beef, Dijon mustard, steel rigg gravy	
<b>Fish finger butty</b>	£9.95
battered cod goujons, baby gem, tartare sauce	
<b>Roast chicken club sandwich</b>	£9.95
roast chicken breast, smoked bacon, beef tomato, gem lettuce	

## Desserts

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<b>Sticky toffee pudding</b>	£7.50
butterscotch sauce, vanilla ice cream	
<b>Cheesecake of the day</b>	£7.50
<b>Chocolate orange mousse (VE)</b>	£7.25
fresh segments, candied peel	
<b>Crème brûlée with shortbread (GF)</b>	£7.50
<b>Lemon Tart</b>	£7.95
raspberry sorbet, fresh berries	
<b>Artisan Cheese Plate</b>	£9.95
local cheeses, crackers, preserves, grapes, celery	

# Wine Menu

## White

125ml 175ml 250ml Bottle

**Tierra Alta, Sauvignon Blanc** £5 £6 £9 £26

*Chile, Central Valley*

Fresh, crisp, ripe citrus fruits. Packed with lime zest & kiwi fruit flavours.

**Sanvigilo, Pinot Grigio** £6 £7 £10 £27.5

*Italy, Lombardia*

Floral & fruity aromas. Crisp & fresh on the palate with ripe lemon characters.

**The Listening Station, Chardonnay** £7 £8 £11 £29

*Australia, Victoria*

Refreshingly unoaked, citrus & white peach flavours combine with a zesty fresh acidity.

**Vila Nova, Vinho Verde** £32

*Portugal, Vinho Verde*

Very intense wine with aromas of white fruit, tropical fruits & mineral notes. Very balanced with a persistent finish.

**Cape Height, Chenin Blanc** £34

*South African, Western Cape*

This wine displays classic baked apple & zippy citrus aromas with ripe stone fruit on the palate, balanced by crisp acidity.

## Rosé

125ml 175ml 250ml Bottle

**Sanvigilio, Pinot Grigio Rosato** £6 £7 £10 £27.5

*Italy, Lombardia*

Crisp & delicate on the palate with subtle raspberry notes & a slight creamy finish.

**Pasquires Grenache, Cinsault Rosé** £7 £9 £12 £35

*France, Languedoc*

Pale & fresh with soft red berry fruits & nicely poised acidity This is the perfect easy drinking summer rosé.

## Red

125ml 175ml 250ml Bottle

**Tierra Alta, Merlot** £5 £6 £9 £26

*Chile, Central Valley*

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

*Spain, Campo de Borja*

The palate is soft & easy drinking with cassis, plum, bramble & cherry characters.

**Bellefontaine, Cabernet Sauvignon** £7 £8 £11 £29

*France, Languedo*

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

*Argentina, Mendoza*

The nose offers an appealing mix of spice & bramble fruit. Followed by dark damson & savoury overtones on the palate.

**Calusari, Pinot Noir** £34

*Romania, Vile*

Soft, smooth & supple on the palate with generous red fruits of raspberry, black cherry & wild strawberry.

## Sparkling & Champagne

20cl Bottle

**Lunetta Prosecco, Spumante Brut** £10 £32

*Italy, Veneto*

Deliciously light & fruity with hints of apple & peach.

**Lunetta Prosecco, Rosé Spumante Brut** £10 £32

*Italy, Veneto*

A fresh & dry sparkling rosé with red berry characters.

**Henners, Brut NV** £70

*England, East Sussex*

Green apple & pear mix with toasted brioche, providing a complex & moreish palate.

## Something a little bit special...

Bottle

### White

**Cave de l'Ormarine Duc de Morny, Pipoul de Pinet** £38.5

*France, Pipoul*

Vibrant and fresh, a perfect Picpoull!

**Alasia Gavi, Gavi** £40

*Italy, Piedmont*

A modern elegant Gavi - textural, concentrated and food-friendly.

**Domaine de Maltaverne, Pouilly-Fumé L'Ammonite** £55

*France, Loire*

A real treat with an appealing balance of ripeness and finesse.

### Red

**Les Coteaux, Côtes du Rhône Villages** £45

*France, Rhone*

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice.

**El Coto, Rioja Crianza** £50

*Spain, Rioja*

A stunning wine, great match with red meats and cheeses.

**Contea di Castiglione, Barolo DOCG** £62

*Italy, Piedmont*

A warm, richly-flavoured, spicy Barolo made in an approachable style with attractive dried red berry fruits.

**Henners, Brut Rosé NV** £70

*England, East Sussex*

This sparkling rose delivers classic English red berry fruit flavours.

**Taittinger, Champagne NV** £90

*France, Champagne*

The champagne for any occasion. Be it for festivity or celebration.

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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BREWED**  
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