

Snacks

Sourdough and chive butter	£5.95
Marinated mixed olives	£5.25
Mozzarella arancini arrabiatta sauce	£6.50

George Shares

The George seacuterie board	£18.95
prawn marie rose, crevette's, salt and pepper squid, homemade tartare, garlic aioli, sourdough roll	

Starters and Small Plates

Salt and pepper squid (DF)	£7.95
garlic aioli	
Prawn cocktail (DF)	£8.50
shredded baby gem, pickled cucumber and sourdough	
Soup of the day	£7.25
with Northumbrian stottie	
Crispy coated halloumi (VG)	£8.25
hot honey dip	
Pea and courgette salad (VG,GF)	£7.25
ricotta, radish, pea tendrils	
Venison kofta's (GF)	£8.25
summer salad, tzatziki	

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

“Georges” burger (VE*)	£17.95
6oz patty, cheddar cheese, streaky bacon, gem, tomato, pickle, red onion relish, brioche bun, coleslaw, skin-on fries	
Cod and chips (VE*)	£18.95
crispy battered cod, chunky chips, mushy peas, lemon, homemade tartare	
Steak mince and onion pie	£18.50
mashed potato, summer vegetables	
Roast chicken caesar salad	£15.95
baby gem, parmesan, anchovies, croutons, caesar dressing - without chicken £11.25	
Mediterranean salad (GF) Add venison	£11.95
kofta £4.95 or marinated chicken breast £5.95 Olives, red onion, cucumber, plum tomato, feta	
Spicy king prawn rigatoni	£18.95
arrabiatta sauce, shaved parmesan	
The George cured gammon chop (GF,DF)	£18.50
chilli and lime pineapple, steamed rice, tenderstem broccoli, chimichurri sauce	
Baked macaroni pie (VG)	£16.50
summer salad, coleslaw, cheese sauce	

Seasonal Mains From 5pm

Pan fried sea bass	£23.50
couscous, harissa yoghurt, salt and pepper squid	
Venison moussaka	£19.50
summer salad, flatbread	
Summer vegetable risotto (GF)	£16.95
peas, courgette, ricotta, radish	
8oz Flat iron steak (GF,DF)	£26.50
portobello mushroom, confit tomato, rocket, triple cooked chips	

Sides £4.00 each

Chunky chips, Skin on fries, Onion rings,
Summer vegetables, Steamed new potatoes,
Summer salad, Peppercorn sauce, Chimichurri sauce

Sandwiches Until 5pm

Served on white or brown oval or toasted sourdough Add Skin on fries or salad + £3.50	
3 Cheese & red onion savoury (VG)	£9.95
mature cheddar, mozzarella, red Leicester	
Roast ham and pease pudding	£9.95
Northumbrian pease pudding	
Prawn marie rose	£11.95
Greenland prawns, baby gem, marie rose sauce	
Coronation chickpea (VE)	£9.95
Sultanas, coronation sauce, roasted chickpeas	
Roast ham and 3 cheese toasty	£9.95

Desserts

Sticky toffee pudding	£7.50
butterscotch sauce, vanilla ice cream	
Cheesecake of the day	£7.50
Coconut panna cotta (VE)	£7.25
chilli and lime pineapple, mango	
Eton mess (GF)	£7.50
mixed berries, meringue, vanilla chantilly	
Double chocolate tart	£7.95
salted caramel ice cream	
Artisan cheese plate	£12.95
local cheeses, sourdough crackers, Northumbrian pantry preserves, grapes, celery	

Wine Menu

White

	125ml	175ml	250ml	Bottle
Primordial Sauvignon Blanc & Chenin Blanc <i>Western Cape, South Africa</i> A zingy, and fresh, bursting with citrus and stone fruit.	£5	£7	£9	£26
Tierra Alta, Sauvignon Blanc <i>Chile, Central Valley</i> Fresh, crisp, ripe citrus fruits. Packed with lime zest & kiwi fruit flavours.	£5.5	£7.25	£9.5	£27
Sanvigilo, Pinot Grigio <i>Italy, Lombardia</i> Floral & fruity aromas. Crisp & fresh on the palate with ripe lemon characters.	£6.5	£7.75	£10	£29
The Listening Station, Chardonnay <i>Australia, Victoria</i> Refreshingly unoaked, citrus & white peach flavours combine with a zesty fresh acidity.				£31
Vila Nova, Vinho Verde <i>Portugal, Vinho Verde</i> Very intense wine with aromas of white fruit, tropical fruits & mineral notes. Very balanced with a persistent finish.				£33

Rosé

	125ml	175ml	250ml	Bottle
Sanvigilio Pinot Grigio Rosato Sanvigilio Pinot Grigio Rosé <i>Delle Venezie, Italy</i> Crisp & delicate on the palate with subtle raspberry notes & a slight creamy finish.	£6.5	£7.75	£10	£29
Pasquires Grenache-Cinsault Rosé <i>France, Languedoc</i> Pale & fresh with soft red berry fruits & nicely poised acidity.	£6.75	£9.5	£12.5	£38

Red

	125ml	175ml	250ml	Bottle
Primordial Sauvignon Cape Red <i>Western Cape, South Africa</i> An easy drinking blend of classic South African varietals, that's soft, juicy and full of red fruit flavours.	£5	£7	£9	£26
Tierra Alta, Merlot <i>Chile, Central Valley</i> This is juicy & fresh with soft plum, blackcurrant & cranberry aromas, an easy drinking Merlot.	£5.5	£7.25	£9.5	£27
Borsao Monte Oton, Granacha <i>Spain, Campo de Borja</i> The palate is soft & easy drinking with cassis, plum, bramble & cherry characters.	£6.5	£7.75	£10	£29
Bellefontaine, Cabernet Sauvignon <i>France, Languedo</i> Ripe blackcurrant & wild berry fruits on the nose with a hint of grassy herbs, medium to full bodied.				£31
Tesoro de los Andes, Malbec Bonarda <i>Argentina, Mendoza</i> The nose offers an appealing mix of spice & bramble fruit. Followed by dark damson & savoury overtones on the palate.				£34

Sparkling & Champagne

	20cl	Bottle
Lunetta Prosecco, Spumante Brut <i>Italy, Veneto</i> Deliciously light & fruity with hints of apple & peach.	£12	£34
Lunetta Prosecco, Rosé Spumante Brut <i>Italy, Veneto</i> A fresh & dry sparkling rosé with red berry characters.	£12	£34
Henners, Brut NV <i>England, East Sussex</i> Green apple & pear mix with toasted brioche, providing a complex & moreish palate.		£72

Something a little bit special...

	Bottle
White	
Cave de l'Ormarine Duc de Morny, Pipoul de Pinet <i>France, Pipoul</i> Vibrant and fresh, a perfect Picpoull!	£40
Cape Height, Chenin Blanc <i>South African, Western Cape</i> Displays classic baked apple & zippy citrus aromas with ripe stone fruit on the palate, balanced by crisp acidity.	£35
Domaine de Maltaverne, Pouilly-Fumé L'Ammonite <i>France, Loire</i> A real treat with an appealing balance of ripeness and finesse.	£56
Red	
Calusari, Pinot Noir <i>Romania, Viile</i> Soft, smooth & supple on the palate with generous red fruits of raspberry, black cherry & wild strawberry.	£36
Les Coteaux, Côtes du Rhône Villages <i>France, Rhone</i> Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice.	£46
El Coto, Rioja Crianza <i>Spain, Rioja</i> A stunning wine, great match with red meats and cheeses.	£51

	Bottle
Henners, Brut Rosé NV <i>England, East Sussex</i> This sparkling rose delivers classic English red berry fruit flavours.	£72
Taittinger, Champagne NV <i>France, Champagne</i> The champagne for any occasion. Be it for festivity or celebration.	£92

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