

WINE BY THE GLASS & CARAFE

Sparkling White	125ML	750ML
HENRIOT - Brut Souverain Champagne N.v. ....	17	87
DOM PÉRIGNON Champagne 2008 .....	60	310

Sparkling Rosé	125ML	750ML
HENRIOT - Rosé Champagne N.v. ....	27	135

White Wine	125ML	175ML	375ML	750ML
SOAVE CLASSICO - Pieropan Veneto 2018 .....	10	14	30	60
CHABLIS - Selection Massale - Testut Burgundy 2018 .....	15	20	45	84
CHARDONNAY - Russian River Valley - Ramey California 2016 .....	23	32	69	138
SANCERRE - Sauvage - P. Jolivet Loire 2018 .....	24	34	72	144
CHASSAGNE-MONTRACHET - M. Niellon Burgundy 2018 .....	32	45	96	192
CONDRIEU - Les Chaillées de l’Enfer - G. Vernay Rhône 2015 .....	47	67	140	285
PULIGNY-MONTRACHET 1C Clavoillons – Dom. Leflaive Burgundy 2014 .....	53	74	160	320

Rosé Wine	125ML	175ML	375ML	750ML
CÔTES DE PROVENCE - Secret – Ch. Léoube Pr. 2017 .....	17	24	51	102
CÔTES DE PROVENCE - Rock Angel – Ch. D’Esclans Pr. 2018 .....	18	26	54	108

Red Wine	125ML	175ML	375ML	750ML
BLAUFRANKISCH - Muhr Van de Niepoort Austria 2016 .....	13	18	39	78
POMMARD - George Club - X. Monnot Burgundy 2016 .....	20	28	60	120
CÔTES DE FRANCS - GEORGE – Ch. Puygueraud Bordeaux 2016 .....	22	29	64	128
AMARONE DELLA VALPOLICELLA - Villa Mattielli Veneto 2015 .....	27	38	81	162
GEVREY-CHAMBERTIN - D. Duband Burgundy 2017 .....	35	49	105	210
SYRAH - Plenipotentiary - Ambassador Washington 2014 .....	40	55	120	240
BRUNELLO DI MONTALCINO - Riserva - Lisini Tuscany 2012 .....	55	77	165	330
BAROLO - Cannubi - Ravera - G. Rinaldi Piedmont 2009 .....	75	105	225	450

Wine by the glass available in 175ml upon request. All prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

GEORGE



## GEORGE CLUB SERVES

ALL £16

### Strawberry Bubble

Tanqueray 10, Strawberry Liqueur, Elderflower,  
Peychaud's Bitters topped up with Champagne

### A Sense of Thyme

Ketel One, Elderflower, Bay Leaf, Lemon  
Liqueur,  
Fresh Oregano & Thyme Essence

### Don the Ocean

Don Julio Blanco, Seaweed, Coriander Leaves  
& Lime Juice

### The Delicacy

Cambridge Truffle Gin, Lapsang Souchong Tea,  
Honey, Peychaud's Bitters & Lemon Juice

### Bloody Mark

Maker's Mark, Tomato Juice, Raspberry,  
Tabasco, Liquid Smoke & Salt

### The Italian Job

Galliano Yellow, Acqua di Cedro, Orange Bitters  
topped up with Champagne

### Import and Export

Mezcal Amores, Cointreau, Rosé Wine, Coffee &  
Red Pepper Syrup & Drop of Pechoud

### Double Brandy

Courvoisier, Apricot Brandy & Genziana Tea

### Sunset Cloud

Theodore Gin, Chamomile Gin Essence,  
Acqua di Cedro, Campari topped up with soda

### Short not Sweet

Aperol, Lemongrass & Lime

### Rum Pie

Bacardi 8, Tio Pepe, Cadello, Vanilla Sugar  
& Egg Yolk

### Super Rich

Woodford Reserve, Wine & Caramel Molasses  
& Chocolate Liqueur

### Mr. Pink

Grey Goose, Aperol, Strawberry Vermouth,  
Strawberry Purée & Lemon Juice

### A Death in Mayfair

Johnnie Walker Black Label, Cynar,  
Campari & Absinthe

### The Rising Sun

Maker's Mark, Ancho Reyes & Orange Honey

### Umami

Don Julio Blanco, Apple & Pear Shrub topped  
up with Ginger Salty Water

### Into the Furnace

Tanqueray 10, Fernet-Branca, Strawberry Puree  
& Chamomile Syrup

### A Winter in Normandy

Oxley Gin, Camut Calvados, Apple & Cinnamon  
Syrup, Apple Juice & Lemon Juice Puree &  
Chamomile Syrup

If you have any allergies or intolerances please notify a member of staff. Please be advised that all wine, beer & cheese contain some natural sulfites.  
25ml measure for alcohol and 125ml measure for wine is available upon request. A discretionary 15% service charge is applied to your bill.

## RAW

Steak Tartare ..... 28  
Pommes Allumettes  
Jamón "Ibérico de Bellota" ..... 43  
Tomato Bruschetta  
Smoked Salmon..... 18

## VEGETARIAN

Shaved Cauliflower Salad (v) ..... 18  
Parmesan, Spiced Almonds  
Caesar Salad ..... 10  
Burrata, Rocket Pesto, Sourdough ..... 20  
George Chopped Salad (vg) ..... 16  
Apple, Fennel, Avocado, Cos, Honey Mustard Dressing

## STARTERS

Chicken Caesar Salad ..... 18  
Lobster & Prawn Cocktail. .... 32  
Cornish Crab, Mayonnaise , Radishes ..... 24  
Tempura Squid, Chilli Jam, Charred Lime ..... 18  
Sweetcorn Soup..... £10

## SUNDAY ROAST

Roast Beef, Roast Potatoes, Cabbage, Yorkshire Pudding | 30

## PASTA & RICE

Wild Mushroom Risotto (v) ..... 24 | 32  
Linguine Clams ..... 22 | 28  
Lobster Spaghetti ..... 25 | 48  
Tagliolini, Tomato & Basil (v) ..... 18

## MEAT

Grilled Galloway Rib Eye Steak, 450g ..... 40  
Grilled Poussin, Thyme Roasted Potatoes ..... 36  
Dedham Vale Fillet, 200g..... 46  
Veal Milanese ..... 34  
Wagyu Sirloin ..... 50  
Chateaubriand, Pommes Lyonnaise (2cvts)..... 90

## FISH

Black Cod, Shitake, Bok Choy, Miso ..... 38  
Goujons of Lemon Sole, Tartare Sauce ..... 26  
Dover Sole, Grilled or Meunere ..... 44

## SIDES

Tenderstem Broccoli..... 6  
French Beans ..... 6  
Rocket & Parmesan Salad ..... 7  
Steamed Spinach..... 6  
Pommes Frites ..... 6  
New Potatoes ..... 6  
Tomato Salad ..... 6

PLEASE NOTE:  
DUE TO COVID-19 REGULATIONS,  
SERVICE MIGHT BE SLOWER THAN  
OUR USUAL TIMINGS

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.