



WINE BY THE GLASS & CARAFE

Sparkling White

	125ML	750ML
HENRIOT - Brut Souverain Champagne N.v.	17	87
RUINART – Blanc de Blancs	25	130
DOM PÉRIGNON Champagne 2010	42	200

Sparkling Rose

HENRIOT - Rosé Champagne N.v.	27	135
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White Wine

	125ML	175ML	375ML	750ML
DOURO BRANCO – Altano – Symington, <i>Douro</i> 2019	10	14	30	60
GODELLO – Louro de bolo – R.Palacios, <i>Valdeorras</i>	12	17	36	72
CHABLIS - Selection Massale - Testut Burgundy 2018.....	15	20	45	84
SANCERRE BLANC – La Vigne Blanche – Henri Bourgeois, <i>Loire</i>	19	31	66	102
BIANCO SECCO – Ca’Del Merlo <i>I.G.T</i> – Quintarelli, <i>Veneto</i>	25	35	75	150
PULIGNY - MONTRACHET – Domaine J.M Boillot, <i>Burgundy</i> 2017	32	45	96	192
POUILLY - FUME – Baron de L – Ladoucette, <i>Loire</i> 2017.....	36	51	108	216
MEURSAULT - Tillets – P.Labet (<i>Burgundy</i>) <i>Coravin</i> 2016.....	40	56	120	240
CONDRIEU - Les Chaillées de l’Enfer - G. Vernay <i>Rhône</i> 2015.....	47	67	140	285
PULIGNY - MONTRACHET – Domaine Leflaive, <i>Burgundy</i> 2018.....	55	77	165	330

Rosé Wine

	125ML	175ML	375ML	750ML
CÔTES DE PROVENCE - Rock Angel – Ch. D’Esclans Pr. 2018.....	18	26	54	108

Red Wine

	125ML	175ML	375ML	750ML
SHIRAZ – Bird in Hand, <i>Adelaide Hills</i> 2017	16	21	48	96
COTES DE FRANCS – Chateau Puygueraud, <i>Bordeaux</i> 2011	20	28	60	120
LANGHE ROSSO – Roagna, <i>Piedmont</i> 2014.....	22	31	66	132
POMMARD – George Club -Les Vignots – X.Monnot, <i>Burgundy</i> 2016	25	35	75	150
AMARONE DELLA VALPOLICELLA - Villa Mattielli Veneto 2015.....	27	38	81	162
COTES DE BOURG – Roc Des Cambes, <i>Bordeaux</i> 2011.....	31	43	93	185
GEVREY-CHAMBERTIN - D. Duband, <i>Burgundy</i> 2017	35	49	105	210
BRUNELLO DI MONTALCINO - Riserva - Lisini <i>Tuscany</i> 2012	55	77	165	330
BAROLO - Cannubi - Ravera - G. Rinaldi <i>Piedmont</i> 2009	75	105	225	450







GEORGE





GEO RGE CLUB SERVES

ALL £16

Blue Rose

Blue Curacao, Hendricks, Orgeat & Lemon

Sicilian Head

*Maker's Mark, Matcha Tea, Yuzu Juice, Sugar
& Ginger Beer*

Rum Republic

*Green Melon Liquor, Pineapple Juice,
Coconut Cream & Havana 3*

Aga Do

*Marylebone, Blueberries, Elderflower Cordial,
Grapefruit Juice topped up with Prosecco*

Venus Desire

*Tanqueray N0 TEN, Rocket, Green Chartreuse,
Absinthe, Lemon & Sugar*

Double Red

*Strawberries, Campari, Strawberry Liquor,
Lemon Juice & Sugar*

Zippiri

*Rhubarb Cordial, Ketel One, Grapefruit Juice,
Rosemary topped up with Tonic Water*

Mayfair Shandy

*Campari, Limoncello, Lemon, Sugar
topped up with Peroni*

Bloody Sour

*Amerena Syrup, Lemon, Maker's Mark
& Miracle Foamer*

Rio

Kiwi, Coconut Cream & Cachaça

*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
Tuna Tartare, Ponzu, Avocado	18
Sashimi Plate, Yellow Tail, Tuna, Salmon	32

VEGETARIAN

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

STARTERS

Chicken Caesar Salad	18
Lobster & Prawn Cocktail	32
Cornish Crab, Mayonnaise, Radishes	24
Tempura Squid, Chilli Jam, Charred Lime	18
Pumpkin Soup, Toasted Pumpkin seeds	10
Scallops, Cauliflower Puree, Shellfish Butter	28

GEORGE SPECIALS

Ask a member of our team for todays specials

PASTA & RICE

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

MEAT

Bannockburn Rib Eye Steak, 450g	40
Grilled Poussin, Thyme Roasted Potatoes	36
USDA Prime beef Fillet, 200g	48
Veal Milanese	38
USDA Prime Sirloin	46
Roasted Venison Saddle, Swede Puree, Kale	38
Chateaubriand, Pommes Lyonnaise (2cvts)	90

Add Sauce Béarnaise, Peppercorn | 4

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

FISH

Black Cod, Shitake, Bok Choy, Miso	38
Goujons of Lemon Sole, Tartare Sauce	26
Dover Sole, Grilled or Meuinere	44
Pan Roasted Seabass, Clams, Sea Vegetables	45

SIDES

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

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.

