

WINE BY THE GLASS & CARAFE

Sparkling White

	125ML	750ML
HENRIOT - Brut Souverain Champagne N.v.	17	87
DOM PÉRIGNON Champagne 2008	42	200

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
COMTE DELLA VIPERA - Castello Della Sala - Antinori (Umbria, Italy) 2018	22	31	66	102
IGT. VENEZIA GIULIA - Vintage Tunina - Jermann (Friuli Venezia Giulia) 2017 ...	28	39	84	168
CHASSAGNE-MONTRACHET - M. Niellon Burgundy 2018.....	32	45	96	192
MEURSAULT - Tillets – P. Labet (Burgundy) Coravin 2016	40	56	120	240
CONDRIEU - Les Chaillées de l’Enfer - G. Vernay Rhône 2015	47	67	140	285

Rosé Wine

	125ML	175ML	375ML	750ML
CÔTES DE PROVENCE - Rock Angel – Ch. D’Esclans Pr. 2018	18	26	54	108
CÔTES DE PROVENCE - Secret – Ch. Léoube Pr. 2019	20	27	58	115

Red Wine

	125ML	175ML	375ML	750ML
POMMARD - George Club - X. Monnot Burgundy 2016	20	28	60	120
LANGHE ROSSO – Roagna - Piedmont, Italy 2014	22	31	66	132
SAINT-JULIEN – Sarget de Gruaud-Larose - Bordeaux 2012	23	32	68	135
CHÂTEAUNEUF-DU-PAPE – Les Sinards - Perrin - Rhône, France 2017	25	35	75	140
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

GEORGE



GEORGE 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 N° 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

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

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 Meuniere 44

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.