



WINE BY THE GLASS & CARAFE

Champagne & Sparkling

	125ML	750ML
Henriot - Brut Souverain - Champagne N.V	19	114
Ruinart – Blanc de Blancs - Champagne N.V	25	138
Veuve Clicquot - La Grande Dame - Champagne 2008	45	300
Nyetimber – Brut Classic - Sussex N.V	20	114
Ruinart – Rosé - Champagne N.V.	27	150

White

	125ML	175ML	375ML	750ML
Douro Branco - Altano – Symington - Douro, Portugal - 2019	10	14	30	60
Godello – Louro de Bolo – Rafael Palacios - Valdeorras, Spain - 2019	12	17	36	72
Chablis – Vieilles Vignes Selection Massale – Testut - Chablis, France - 2019	15	20	45	90
Sancerre Blanc – La Vigne Blanche – Henri Bourgeois - Loire, France - 2019	19	27	57	114
Bianco Secco – Ca'del Merlo I.G.T – Quintarelli - Veneto, Italy - 2018.	25	35	75	150
Chardonnay – Nest In Egg – Bird In Hand – Adelaide Hills, Australia - 2018.	25	35	75	150
Chablis 1^{er} Cru – Vaucoupins Long Depaquit – Chablis, France.	29	41	87	174
Pouilly Fumé Blanc – Baron de L – Ladoucette - Loire, France – 2017.	36	51	108	216
Puligny-Montrachet – Domaine Leflaive - Loire, France – 2018.	55	77	165	330

Rosé

	125ML	175ML	375ML	750ML
Côtes de Provence – Rock Angel – Château D'Esclans - Provence, France - 2020	20	26	54	108
Bandol Rosé – Domaine Tempier - Bandol, France - 2020	20	28	60	120
I.G.P Méditerranée – Lady A – Château La Coste - Provence, France - 2020	10	14	30	60
Côtes de Provence – Château Miraval - Provence, France – 2019.	14	20	42	84

Red

	125ML	175ML	375ML	750ML
Douro Tinto – Post Scriptum – Prats Symington - Douro, Portugal - 2019	13	18	39	78
Rioja Reserva – Viña Alberdi – Rioja Alta - Rioja, Spain – 2015.	15	21	45	90
Shiraz – Bird In Hand – Adelaide Hills, Australia – 2017.	16	21	48	96
Pinot Noir – Sonoma Coast – La Crema - Sonoma, U.S.A - 2015	19	27	57	114
St-Emilion – Clarandelle - Bordeaux, France – 2015	20	38	60	120
Langhe Rosso – Roagna – Piemonte, Italy - 2014.	22	31	66	132
Gevrey Chambertin – Clos Village – Livera - Burgundy, France – 2016.	35	49	99	198
Cabernet Sauvignon – Mas La Plana – Torres - Penedes, Spain - 2010	35	49	105	210
Pagodes de Cos – Cos d'Estournel - Bordeaux, France – 2015.	36	51	108	216
Barolo – Dagromis – Gaja - Piemonte, Italy – 2016.	40	55	120	240
Opus One – Bordeaux Blend – Opus One - Napa, U.S.A – 2010.	150	210	450	900

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

AL L £16

Ape

Absolut Elyx, Aperol, Lemon, Strawberry

Spring Wood

Plymouth, Cassis, Lime, Blackcurrant

Monday Morning

Makers Mark, Caramel, Lemon,

Ginger

Sun Conure

Don Julio Blanco, Chartreuse, Grapefruit Juice,

Agave

Under The Shade

Havana 3, Maraschino Passion Fruit, Saffron,

Orange

Best Friends (AF)

Orgeat, Maraschino Cherries, Soda

Melonade

Pisco La Diablada, Midori, Lime

French & Fresh

Plymouth, Rose, Cucumber, Lemon,

Champagne

Smoked & Spiced

Amores Mezcal, Lime, Mango, Chilli

Dark Sour

Averna, Lemon, Sugar & Miraculous

Foamer

Coolshot

Beluga, Limoncello, Lemon, Mint

Virgintini (AF)

Seedlip, Cucumber, Lemon, Sugar

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
Yellowtail Ceviche, Avocado, Orange dressing.....	18

VEGETARIAN

Shaved Cauliflower Salad	18
Parmesan, Spiced Almonds	
Caesar Salad	10
Burrata, Rocket Pesto, Datterini Tomatoes	20
George Chopped Salad (v)	16
Apple, Fennel, Avocado, Cos, Honey Mustard	
Curried Cauliflower Steak, Granola	18

STARTERS

Chicken Caesar Salad	18
Lobster & Prawn Cocktail.....	32
Cornish Crab, Apple, Frisse	24
Tempura Squid, Chilli Jam, Charred Lime.....	18
Spring Pea Soup, Smoked Ricotta.....	10
Scallops, Cauliflower Puree, Shellfish Butter.	28

GEORGE SPECIALS

Ask a member of our team for today's specials

PASTA & RICE

Spring Vegetable Risotto (v).....	24
Crab Tagliolini, Crispy Capers, Bottarga.....	32
Lobster Spaghetti.....	25 48
Tagliatelle, Tomato & Basil (v)	18

MEAT

USDA Rib Eye Steak, 450g	40
Dedham Vale Fillet, 200g	46
Veal Milanese	38
Lamb Cannon, Jersey Royal, Charred Leek	38
USDA Sirloin	50

FISH

Black Cod, Shitake, Bok Choy, Miso	38
Goujons of Lemon Sole, Tartare Sauce	26
Dover Sole, Grilled or Meuniere	44
Roasted Turbot,	52
Champagne Veloute, Asparagus, Morels, Caviar	

SIDES

Purple Sprouting Broccoli	6
French Beans & Confit Shallots	6
Rocket & Parmesan Salad	7
Steamed Spinach	6
Pommes Frites	6
Buttered Jersey Royals	6
Spring Peas & Mint Butter.....	6

Add Sauce Béarnaise, Peppercorn | 4

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.

