



# THE ROYAL GEORGE

SUNDAY & BANK HOLIDAY MENU

## SMALL PLATES

3 SMALL PLATES FOR £17.95  
5 SMALL PLATES FOR £29.95

<b>HUMMUS</b> /vg	£6.45
Warm pitta, marinated olives	
<b>SALT &amp; PEPPER SQUID</b>	£7.95
Tartare sauce	
<b>CRISPY CAULIFLOWER BITES</b> /v	£6.95
Chipotle hot sauce	
<b>HALLOUMI FRIES</b> /v	£6.45
Sweet chilli, pomegranate	
<b>BAO BUNS</b>	£8.45
<b>CHOICE OF:</b> Sticky pork belly / Hoisin duck	
Grilled aubergine & red pepper /vg	
<b>BUTTERMILK FRIED CHICKEN</b>	£8.45
Garlic mayonnaise	
<b>TANDOORI CHICKEN SKEWERS</b>	£7.95
Mint yoghurt, lemon juice	
<b>DUCK GYOZA</b>	
Dipping soy sauce	
6 for £6.95   15 for £14.95	

## SHARERS

<b>CHICKEN WINGS</b>	
Hot Sauce / BBQ / Sweet chilli	
6 for £6.95 / 15 for £15.95	
<b>EXTRA DIRTY FRIES</b>	£11.95
Cheese, spicy mayo, jalapeños	
+ ADD: Pulled Pork	£3.95
<b>NACHOS</b>	£9.95
Guacamole, salsa, sour cream, jalapeños	
+ ADD: Pulled Pork	£3.95
<b>MEAT BOARD</b>	
Baby back ribs, sausage, pulled pork, chicken tenders, pickles, mini dirty fries	
£14.95 per person – minimum 2 people	

**ALLERGIES** Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance  
/v – VEGETARIAN /vg – VEGAN

## ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkie & proper gravy

<b>LEG OF LAMB</b>	£18.95	<b>PORK BELLY</b>	£16.95
Mint sauce		Apple sauce	
<b>RIBEYE OF BEEF</b>	£18.95	<b>MUSHROOM &amp; CASHEW WELLINGTON</b> /vg	£15.95
Horseradish sauce		<b>JUNIOR ROAST</b>	£9.50
<b>CORNFED CHICKEN SUPREME</b>	£16.95	12 and under	
Stuffing			

## SIDES

<b>MASH</b> /v	£3.95
<b>BEER BATTERED ONION RINGS</b> /vg	£3.95
<b>SKIN ON FRIES</b> /v	£3.95
<b>CHUNKY CHIPS</b> /v	£3.95
<b>ROAST POTATOES</b>	£3.95
<b>JUG OF GRAVY</b>	£1.95
<b>STUFFING</b>	£1.95
<b>CAULIFLOWER CHEESE</b>	£3.95

## DESSERTS

<b>SUMMER BERRY ETON MESS</b>	£6.95
Strawberry sauce	
<b>STICKY TOFFEE PUDDING</b> /v	£7.45
Salted caramel, vanilla ice cream	
<b>VANILLA CHEESECAKE</b> /vg	£7.45
Blueberry compote	
<b>CHURROS</b> /v	£7.45
Cinnamon sugar, chocolate & caramel sauce	
<b>CHOCOLATE BROWNIE</b> /vg	£6.95
Vanilla ice cream	
<b>ICE CREAM</b> /vg	£5.95
Three scoops of ice cream	
Ask server for flavours!	

## BURGERS

SERVED WITH SKIN ON FRIES

<b>BIG GEORGE</b>	£16.95
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	
<b>MAC DADDY BURGER</b>	£17.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
<b>CLASSIC</b>	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: Cheese	£0.95
<b>BUTTERMILK FRIED CHICKEN</b>	£14.95
Garlic mayonnaise, pickles, lettuce, tomato	
<b>KOREAN FRIED CHICKEN</b>	£14.95
Kimchi slaw, miso mayonnaise, sesame	
<b>PLANT BURGER</b> /vg	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
<b>HALLOUMI</b> /v	£14.95
Aubergine, red pepper, lettuce, tomato, basil mayo	
+ ADD EXTRAS	£1.00
Mac & cheese croquette / Streaky bacon / Onion rings   Jalapeños	

## MAINS

<b>PIE OF THE DAY</b> /v option available	£17.95
Mash, buttered vegetables, proper gravy	
<b>CLASSIC CAESAR SALAD</b>	£11.95
+ ADD: Grilled chicken	£3.95
+ ADD: Halloumi	£2.95
<b>FISH &amp; CHUNKY CHIPS</b>	£17.45
Ale battered cod, tartare sauce, mushy peas	
<b>PAN-FRIED SEABASS</b>	£16.95
Roasted garlic & herb new potatoes, tenderstem broccoli, lemon Beurre Blanc	
<b>CHICKEN SCHNITZEL</b>	£16.45
Summer salad, skin on fries	
<b>MEDITERRANEAN TART</b> /vg	£12.95
Mediterranean vegetables, olive & pepper salad, skin on fries	
<b>BANG BANG SALAD</b>	£13.95
Oriental crunchy vegetables, sesame seeds, chicken, bang bang sauce	

## SHARING ROAST

Served in our famous monster Yorkie with your choice of three meats and a jug of proper gravy  
£33.95 – SERVES TWO

## KEBAB SKEWERS

All served with skin on fries, summer salad and a warm pitta bread

**TANDOORI CHICKEN KEBAB**  
Onion, pepper, mint sauce dip £16.95

**STICKY KOREAN PORK BELLY KEBAB**  
Onion, peppers, honey & harissa dip £17.95

**CHARGRILLED HALLOUMI KEBAB**  
Onion, peppers, honey & harissa glaze, tzatziki dip £14.95

## PIZZA

12" STONEBAKED

<b>MARGHERITA</b> /v	£10.95
Tomato, mozzarella, basil, olive oil	
<b>PEPPERONI</b>	£12.95
Tomato, mozzarella, pepperoni	
<b>CALABRESE</b>	£13.95
Tomato, mozzarella, salami, 'Nduja sausage, roquito pepper	
<b>HALLOUMI</b> /v	£13.95
Tomato, mozzarella, roquito pepper, olives, sweet chilli drizzle	
<b>TANDOORI</b>	£13.95
Tomato, mozzarella, grilled tandoori-marinated chicken breast	
<b>HOISIN DUCK</b>	£13.95
Hoisin sauce, mozzarella, spring onion, balsamic onion	

**BURGER MONDAY**  
Any burger + beer, wine or soft drink £14.95

**RIB TUESDAY**  
BBQ baby back ribs, 'slaw, fries + beer, cider, wine or soft drink £17.95

**PIZZA WEDNESDAY**  
Any pizza + pint of beer, 175 ml of wine or soft drink £14.95

**STEAK THURSDAY**  
Steak, fries, sides + beer, cider, wine or soft drink Ribeye £17.95 Fillet £18.95

**TAPAS FRIDAY**  
4 small plates + a bottle of house wine £29.95

# WINE LIST

## WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.90	9.20	27.45
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.70	7.50	22.45
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.30	10.95	32.95
SAUVIGNON BLANC – SAN ANDRES	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.50	8.70	25.95
CHARDONNAY – SAN ANDRES	Chile	Melon, grapefruit, unoaked	6.50	8.70	25.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.30	9.70	28.95
PINOT GRIGIO	Italy	Typically crisp & elegant, almondy	6.50	8.70	25.95
CHENIN BLANC – CAPE SPRING	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.50	8.70	25.95
GAVI DI GAVI – CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	–	–	32.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	8.30	10.95	32.95

## RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
CABERNET SAUVIGNON – SAN ANDRES	Chile	Fruit-bomb with a lush black gateaux flavour	6.50	8.70	25.95
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.95	9.40	27.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.80	7.70	22.95
MERLOT – SAN ANDRES	Chile	Red black fruit combine, mocha, hints of ripe fig	6.50	8.70	25.95
MALBEC – LOS PICOS DISTANTES	Argentina	Mouth watering & voluptuous with juicy soft tannins	6.90	9.20	27.45
RIOJA CRIANZA – DON PAVRAL	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.50	9.95	29.95
PINOTAGE – CAPE SPRING	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.95	9.40	27.95
SHIRAZ – SCENIC RIDGE	Australia	Blackcurrant, plum fruit, hint of spice	6.95	9.40	27.95
CHATEAUNEUF DU PAPE – GRAND TINEL	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	54.95
AMICALE	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.20	9.50	28.45

## ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT GRIGIO BLUSH	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.50	8.70	25.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Sweet, strawberry bubblegum	6.80	8.95	26.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	7.95	10.70	31.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 22.95	Bottle: 39.95	Magnum: 75.00



**WINE WEDNESDAY**

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

## CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.45	–	26.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.45	–	26.95
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	6.95	29.95
LANSON BLACK LABEL	France	Light, dry, persistent mousse & a fruit finish	–	–	50.00