

PRIVTE DINING MENU

2 COURSE £30.93 | 3 COURSE £37.95

STARTERS

CRISPY BUTTER CHICKEN

spiced tomato sauce, minted yoghurt dressing, mango gel & micro cress 381kcal N,P,M **GF**

BANG BANG CAULIFLOWER BULGOGI

Asian salad, gochujang sauce, sesame seeds 510kcal G,SE,S **VE**

THE GEORGE'S PRAWN COCKTAIL

prawn & crayfish, marie rose sauce, pickled cucumber, crispy lettuce & crisp bread 286kcal G,E,F,CR **GF**

PRESSED HAM & POACHED EGG

potato bread, gherkin & grain mustard dressing 763kcal G,E,M,MU,SO

SOUP OF THE DAY

please ask a member of the team for allergens & dietary information **GF/VE**

MAINS

SPAGHETTI CARBONARA

poached hens egg, pancetta & crispy prosciutto 1148kcal G,E,M

SPICY TOMATO RISOTTO

rich tomato risoto, chorizo, prawns, chicken & mussels 830kcal M,CR,MO,C,SO **GF**

BEEF WELLINGTON 6.00 supplement

truffle mash, roasted carrot, shallot puree, crispy shallot, broad beans, red wine jus 994kcal M,G,E,SO

PAN FRIED SEA BASS

crispy leek & poato rosti, tenderstem broccoli, cockles, mussel & chive butter suace 536kcal M,F,MO **GF**

CRISPY VEGETABLE KATSU CURRY

tempura vegetables, katsu sauce, sticky rice 798kcal G **VE/GF**

DESSERTS

STICKY TOFFEE & BISCOFF PUDDING

butterscotch sauce, vanilla bean ice cream 551kcal G,N,M **VE**

PAIN PERDU

vanilla ice cream, poached peach, peach syrup 602kcal G,E,M **GF**

LEMON TART

creme fraiche and fresh berries 802kcal G,E,M

CHEESE BOARD

trio of cheeses, crackers, treacle malt loaf, celery, candied walnuts, apple & fig chutney 716kcal G,N,M,C,SO,P **GF**

VE Vegan on request | **GF** Non Gluten on request



PRIVATE DINING MENU

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables will be subject to a discretionary service charge of 12.5%