

DINNER

STARTERS

FRESHLY BAKED BREAD 4½

PULLED HAM HOCK 5½
PARSLEY SAUCE, POACHED EGG

WALTERS SMOKED SALMON 6
WHEATEN BREAD, HORSERADISH CRÈME FRAICHE

SMOKED HADDOCK CHOWDER 5½
CURRY OIL

CLASSIC CAESAR SALAD 4½/9½
SMOKED BACON, SODA BREAD CROUTONS,
AGED PARMESAN

SALAD OF SALT BAKED BEETS 4½/9½
CASHEL BLUE CHEESE, HAZELNUTS,
MUSTARD AND ENDIVE

LINGUINI PASTA 6/11
PICKED CRAB, PARSLEY, CHILLI

FROM THE GRILL

250G PORK CHOP ON THE BONE 15

300G DRY AGED SIRLOIN 22½

300G DRY AGED RUMP 17½

MIXED GRILL 17½
RUMP STEAK, LAMB CUTLET, PORK & SMOKED
DULCE SAUSAGE, FRIED EGG, CRISPY
BACON RASHERS

300G DRY AGED FILLET 25

GRILL DISHES COME WITH BEEF DRIPPING CHIPS,
SLOW ROAST TOMATO AND CHOICE OF BÉARNAISE
SAUCE, PEPPERCORN SAUCE OR GARLIC BUTTER.

EXTRAS

TWO FRIED EGGS 1½

CRISPY BACON RASHERS 2½

PORTAVOGIE PRAWNS IN GARLIC BUTTER 4½

THE REST

ROAST COD 14½
LEMON BUTTER SAUCE, CAPERS, PARSLEY

½ ROAST FREE RANGE CHICKEN 16½
GEM SALAD, RANCH SAUCE

PAN FRIED FILLET OF HAKE 17
CHORIZO, BUTTER BEANS

“GEORGES” BURGER WITH 12½
BRAISED OX CHEEK
CARAMELIZED ONIONS, SMOKED CHEDDAR

ROYAL FISH PIE 13½

ROASTED BRASSICAS 14½
PUY LENTILS, HALLOUMI

SIDES

BEEF DRIPPING CHIPS 3

CHAMP 3

TRUFFLE, PARMESAN FRIES 4½

CAULIFLOWER CHEESE 3

BUTTERED GREENS 3

GREEN SALAD 4

OUR TEAM WILL BE HAPPY TO HELP ON ALLERGENS INFO