

# THE GEORGE CHARLES

SUNDAY LUNCH  
SERVED FROM 12PM

## STARTERS & SHARERS

MARINATED OLIVES 3.50

HONEY MUSTARD  
GLAZED CHIPOLATAS 5.50

SOUP OF THE DAY 5  
Crusty Bread (v)

DIDDY DOGS 11.50  
Six Mini O Dogs, Perfect for Sharing

SALT BEEF HASH 6  
Slow Cooked Beef Brisket, Poached  
Egg, Hollandaise (gf)

DIPS & FLAT BREAD 9.5  
For two to share. Houmus, Smashed  
Avocado, Imam Bayildi, Crudités (v,ve\*)

CAULIFLOWER WINGS 5  
Blue Cheese Dip (v,ve\*,gf)

BRUSCHETTA 8.25  
Tiger Prawns, Chili, Garlic & Herb Butter 7  
Avocado, Sun-Dried Tomato, Chive Oil (ve)

## MAINS & ROASTS

ROAST LAMB 15.95

ROAST BEEF 14.95

ROAST CHICKEN 13.95

GEORGE'S VEGGIE 12.95

BAKE (v,ve\*)

Served with Yorkshire Pudding, Roast  
Potatoes, Seasonal Veg, Cauliflower  
Cheese and Gravy

FISH & CHIPS 13  
Mushy Peas, Tartare Sauce (gf)

TANDOORI SALMON / SPICED  
PANEER (v) 14

Bombay Potatoes, Onion Bhaji, Mint  
Yoghurt, Mango Chutney (gf)

*Food allergies and intolerances: Please speak to a member of  
staff about the ingredients in our dishes before placing your  
order. Whilst a dish may not contain a specific allergen, due to  
the wide range of ingredients used in our kitchen, foods may be  
at risk of cross contamination by other ingredients. Please ask  
staff for further information. Gluten free bread available.  
V=vegetarian, ve=vegan gf = gluten free*

## BURGERS & WRAPS

Swap Chips for Sweet Potato Fries £1.50

GEORGE'S BEEF BURGER 13.50  
Streaky Bacon, Swiss Cheese,  
Gherkins, House Sauce, Onion Ring,  
Chips

CHARLES VEGGIE BURGER 12.25  
Falafel Patty, Onion Ring, Tomato  
Salsa, Burnt Spring Onion Sour  
Cream, Chips (v,ve\*)

THE 'O DOG' 12  
Named after Owen, our youngest  
chef. Foot-long Grandad's Sausage,  
Homemade Ketchup, Onion Jam,  
Crispy Onions, Blacksticks Blue  
Cheese, Chips

PERI PERI CHICKEN /  
HALLOUMI BURGER 13.50 /  
11.50  
Pineapple Salad, Coriander & Lime  
Mayo, Sweet Potato Fries

BATTERED FISH BURGER 9  
Seasonal Leaves, Tartare Sauce, Chips

IMAM BAYILDI WRAP 8.50  
Middle Eastern Spiced Aubergine,  
Humus, Chips (v,ve\*)  
Add Halloumi £1.50

## DESSERTS

CREME BRULEE 6.5  
Chocolate and Hazlenut Cookie (gf)

AFFOGATO 6  
Vanilla Ice Cream, Espresso, Chocolate  
Biscotti (gf) / swap for vegan ice cream  
and chocolate coconut flapjack (ve,gf) +£1

STICKY TOFFEE PUDDING 6  
Toffee Sauce, Vanilla Ice Cream (v,gf)

WARM CHOCOLATE PECAN  
BROWNIE 6  
Chocolate Sauce, Vanilla Ice Cream (v,gf)

CHEESE PLATE 8  
Selection of Cheeses, Onion Jam, Crackers



## WINES

### WHITE 175/250/btl

House White, *Caramuxo*  
Spain 11% 4.7/6.6/18

Pirovano, *Pinot Grigio*  
Italy, 11.5% 5.2/7/20

Cacada Real, *Antao Vaz & Arinto*  
Portugal, 12.5% 5.8/7.8/23

Merry Mole, *Chardonnay*  
Moldova 13% 5.3/7.2/20.5

Simonsig, *Gerwurtztraminer*  
South Africa, 12.5% 6.5/9/27

Areal, *Vinho Verde*  
Portugal, 12.5% 6.5/9/27

Lauriers, *Picpoul de Pinet*  
France, 13% 7.2/10/29

Giddy Goose, *Sauvignon Blanc*  
New Zealand 13% 7.2/10/29

### RED 175/250/btl

The House Red, *Caramuxo*  
Spain 12% 4.7/6.6/18

Merry Mole, *Merlot*  
Moldova 13% 5.3/7.2/20.5

Don Enrico, *Malbec*  
Argentina 13% 5.6/7.7/22

Cacada Real, *Syrah Blend*  
Portugal, 14% 23

Parcelas, *Douro*  
Portugal, 14% 25

C'est la Vie, *Pinot Noir*  
France 12.5% 6.4/8.9/25.7

Pirovano, *Primitivo*,  
Italy 14% 6.5/9/27

Senorio de Osuna, *Rioja*  
Spain, 13.5% 7.2/10/29

Enrico T, *Malbec*,  
Argentina, 14% 29

*Valpolicella Ripasso*,  
Italy, 13.5% 32

De Muerte, *Monastrell & Syrah*  
Spain, 14.5% 35

### ROSE 175/250/btl

Eagle Creek, *Zinfandel*  
USA, 10.5% 4.7/6.6/18

Pirovano, *Pinot Grigio Blush*  
Italy 11.5% 5.5/7/20

Florie, *Provence Rose*,  
France, 13% 6.5/9/27

## APERITIFS

Elderflower Spritz 8

Hibiscus Spritz 8

Solerno (Blood Orange) Spritz 8

Pampelle (Pink Grapefruit) Spritz 8

Aperol Spritz 7.5

White Port & Tonic 8

Montenegro Spritz (think grown up Irn Bru) 8

Pimms 7.5

## GIN & TONICS

*Trevethan Lychee & Pink Grapefruit, Fever-Tree* 6.5/10.5

*Defiance Wild Rose, Fever-Tree Light* 7.5/11.5

*Earl Grey Forest, Ginger Ale* 8/13

*Wrecking Coast Clotted Cream, Fever-Tree Light* 6.5/10.5

*Middlewood Blackberry & Basil, Fever-Tree Light* 6/9.5

*Cuckoo Honey & Raspberry, Fever-Tree Elderflower* 6.5/10.5

*Cotswold Dry, Fever-Tree Tonic* 6/9.5

*Whitworth Passion Fruit & Vanilla, Fever-Tree Light* 6.5/10.5

*Portobello Rd., Fever-Tree* 5.5/7.5

*The Orangery, Fever-Tree Mediterranean* 6/9.5

## COCKTAILS

Double Espresso Martini 9.5

Polish Bramble 8.5

Blood Orange Margarita 8.5

Maple Old Fashioned 10

Blackberry Sidecar 9

Very Dark & Stormy 8.5

## FIZZ

Frizzenti, 11% (tap, 125ml) 4.5

Prosecco, 11% (125ml) 5.45

Prosecco, 11% (bottle) 25

Cava Brut, Spain, 12% 27

Champagne, Jacques Copinet 40

Brut, France, 12%

\*Wine also available in 125ml glasses. All G&Ts are 50ml, single measures also available