

SNACKS & STARTERS

GARLIC CIABATTA 1,7 (v)	3.50
CHEESY GARLIC CIABATTA 1,7(v)	3.95
CHEESE & TOMATO GARLIC CIABATTA 1,7 (v)	4.50
SOUP OF THE DAY Crusty bread 1 & Jersey butter 7	4.75
BREADED WHITEBAIT Crispy devilled whitebait, tartare sauce & salad 1,4,7	6.50
WARM BREADED CAMEMBERT Mixed salad, cranberry & currant sauce 1,3,7	7.25
FISH CAKE Crispy salmon, cod & prawn cake, tartare sauce & salad 1,3,4,7,10,14	7.25
ARCTIC & TIGER PRAWNS COCKTAIL Baby gem, cucumber, cherry tomatoes, Marie Rose & wholemeal bread 2,7	7.50
TEXAN BBQ RIBS Sticky glazed baby back ribs, house coleslaw 7,10,12	7.50

HOUSE FAVOURITES

BANGERS & MASH 1,7,10 Chargrilled cumberland sausages, creamy mash, onion gravy & vegetables	11.95
HOME COOKED HAM, EGGS & CHIPS 3,10 Honey glazed ham, fried free-range eggs, chips & pineapple salsa	11.95
FISH & CHIPS 4,7 Battered fillet of cod, chips, garden peas & tartare sauce	12.25
CLASSIC BEEF LASAGNE 1,3,7 Glazed mozzarella, garlic bread & chips	12.25
WHOLE TAIL SCAMPI 1,3,7,14 Crispy breaded scampi, chips, garden peas & tartare sauce	12.25
CHICKEN STRIPS 1,3,7,10 Crispy breaded chicken, chips, salad & garlic mayo	12.25
BBQ CHICKEN 7,10,12 Chargrilled chicken breast, cheddar cheese, pineapple, bbq sauce, chips & salad	12.75
FISH CAKES 1,3,4,7,10,14 Crispy salmon, cod & prawn cakes, tartare sauce, chips & salad	12.75
THREE DAY BRINED, FIVE HOUR SLOW ROASTED PORK BELLY 1,7,10,12 Creamy mash, black pudding, red wine gravy, apple sauce & coleslaw	12.95
TEXAN BBQ RIBS 7,10,12 Sticky glazed baby back ribs, house coleslaw & chips	14.95
BRAISED LAMB SHANKS WITH GARLIC & ROSEMARY 1,7,10 Creamy mash, red wine & rosemary gravy, mint sauce, baby carrots & broccoli	14.95
CHICKEN & RIB COMBO 7,9,10,12 Chargrilled cajun chicken breast & ½ rack of ribs, bbq sauce, chips & salad	15.50
SEAFOOD PLATTER 1,2,4,7,10,14 Arctic cocktail prawns & marie rose, grilled gambas, whole tail scampi, cod fingers, Dressed salad, french bread & tartare sauce	17.75

CURRY

INDIAN VEGETABLE BALTI 1 (VG) Mild coconut, coriander & chilli curry, basmati rice & garlic coriander naan bread	11.75
THAI STYLE CHICKEN & PINEAPPLE CURRY 1,9 Coconut, coriander & chilli curry, basmati rice & garlic coriander naan bread	12.25
THAI GREEN TIGER PRAWNS & MANGO CURRY 1,2,14 Coconut green mix vegetable, basmati rice, & garlic coriander naan bread	12.95

PASTA

CHICKEN & CHORIZO PENNE 1,3,7 Tomato, oregano & basil sauce, grated cheese & half garlic bread	11.25
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PIES

STEAK & KIDNEY PUDDING 1,3,7,9,10 Prime braised steak & kidney, creamy mash, garden peas & red wine gravy	11.95
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SALADS

CAESAR SALAD 1,3,4,7,10 (V) Baby gem, soft-boiled free-range egg, parmesan, croutons & our creamy caesar dressing	10.50
PLAIN OR CAJUN CHICKEN CAESAR 1,3,4,7,9,10 Chargrilled chicken breast, baby gem, soft-boiled free-range egg, Parmesan, croutons & our creamy caesar dressing	12.25
GRILLED GARLIC PRAWNS CAESAR 1,3,4,7,10,14 Garlic prawns, baby gem, soft-boiled free-range egg, parmesan, Croutons & our creamy caesar dressing	12.95
ARCTIC ROYAL & TIGER PRAWNS 2,7 Marie rose sauce, baby gem, cucumber, Cherry tomatoes, lemon dressing	12.95
THE GEORGE SALAD 10,14 Chicken breast, bacon, garlic prawns, baby gem, onions, Cherry tomatoes, green olives, cucumbers, & house dressing	13.50

THE GRILL WITH YOUR CHOICE OF CHIPS OR POTATOES, VEGETABLES OR SALAD

GAMMON 3,7,10 10oz gammon steak, fried free range egg	12.25
MIXED GRILL 7 Half chicken breast, bacon, sausage, minute steak, grill tomato, mushrooms & onion rings	14.95
10OZ SIRLOIN STEAK 7 Prime harmony farm steak with garlic mushrooms & grill tomato	18.75
STEAK SAUCES	
GARLIC BUTTER 7 / PEPPER SAUCE 1,7,9	1.95
ADD SURF TO YOU TURF 2,7 2 X GRILLED GARLIC GAMBAS	2.95

ROAST

FREE RANGE ROAST LOIN OF PORK 1,7,10 Mashed potato, beef dripping roast potatoes, Yorkshire pudding, fresh seasonal vegetables & red wine gravy	13.25
HALF GARLIC HERB BUTTER ROAST CHICKEN 1,7,10 Mashed potato, beef dripping roast potatoes, Yorkshire pudding, fresh seasonal vegetables & red wine gravy	13.25

BURGERS All served in a seeded roll with baby gem, tomato, chips, BBQ mayo & salad

THE CLASSIC 1,7,10,11 6oz beef patty	11.50
FISH BURGER 1,4,7,10,11 Battered fillet of cod & tartare sauce	11.50
SUN-DRIED TOMATO & CHICKPEA 1,7,10,11,13 (V) Lightly spiced, old-fashioned oats	11.50
OAT 1,7,10,11,13 (V) Spiced, crispy vegetable oat burger	11.50
CHICKEN 1,7,10,11 Chargrilled chicken breast	11.75
THE GEORGE BURGER ,1,7,9,10,11 6oz beef patty, half Cajun chicken breast, bacon & cheddar cheese	13.25
ADDITIONAL TOPPING AT 85P EACH: Cheddar cheese 7 / bacon / onion rings 1/ fried egg 3 / pineapple	

Allergen Key – 1 – Wheat | 2 – Crustaceans | 3 – Eggs | 4 – Fish | 5 – Peanuts | 6 – Soya | 7 – Dairy | 8 – Nuts | 9 – Celery | 10 – Mustard | 11 – Sesame Seeds | 12 – Sulphur / Alcohol | 13 – Lupin Flour | 14 – Molluscs

Please inform your server of any allergies before placing your order, allergens listed are correct at time of print.

We cannot guarantee the total absence of allergens In our dishes.

All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood & dairy products

PAYMENT BY DEBIT OR CREDIT CARD ONLY



George Carteret

JACKET POTATOES All served with dressed salad

CHEDDAR CHEESE 7 (V)	8.25
CHICKEN CURRY 9	8.50
VEGETABLE CURRY 9 (VG)	8.50
CHEDDAR CHEESE & BAKED BEANS 7 (V)	8.50
CHEDDAR CHEESE & COLESLAW 7 (V)	8.50
CHEDDAR CHEESE & HAM 7,10	8.50
ARCTIC ROYAL PRAWNS MARIE ROSE 2,7	9.50

SIDE ORDERS

CRUSTY BREAD & JERSEY BUTTER 1,7	2.95
COLESLAW 7	2.95
ONION RINGS 1	3.25
MIXED SALAD 10	3.25
CHIPS	3.25
BOILED POTATOES	3.25
SEASONAL VEGETABLES	3.25
BAKED BEANS 1	3.25
MASHED POTATO 7	3.25
SAUTÉED MUSHROOMS 7	3.25

CHILDREN'S

with a choice of: chips or potatoes, salad, vegetables or beans

CHICKEN STRIPS 1,10	6.25
BEEF OR CHEESE BURGER 1,10,11	6.25
CHICKEN BURGER 1,10,11	6.25
LASAGNE 1,7	6.25
PRIME PORK SAUSAGES 7,12	6.25
CHEESE & TOMATO PIZZA 1,7	6.25
FRESH COD FINGERS 1,3	6.25
BREADED SCAMPI 1,2,7	6.25
BBQ RIBS 7,10,12	7.50

DESSERTS

ICE CREAM SUNDAE 3,7 Toffee, chocolate or strawberry	5.95
JERSEY ICE CREAMS 2 SCOOPS Please ask a member of staff for flavours	3.95
EXTRA SCOOPS	1.75

CHAMPAGNE & SPARKLING

PROSECCO LUNETTA, CAVIT (Vegan) (Italy)	20cl 5.75	21.95
PROSECCO LUNETTA ROSE, CAVIT (Vegan) (Italy)	20cl 5.75	21.95
LOUIS ROEDERER, BRUT PREMIER (France)		48.50

HOUSE WINES

BEAR & STAR SAUVIGNON BLANC, (Chili)	175ml 3.70	20cl 5.75	Btl 17.50
BEAR & STAR MERLOT, (Chili)	175ml 3.70	20cl 5.75	Btl 17.50
BEAR & STAR ROSÉ, (California)	175ml 3.70	20cl 5.75	Btl 17.50

WHITE

PINOT GRIGIO ANCORA (Vegan) (Italy)		15.50
A deliciously fresh & zesty Pinot Grigio from the Pavia hills south of Milan		
SAUVIGNON BLANC, DOMAINE DU TARIQUET (France)		19.95
Fresh & refined with an attractive intensity. Ideal as an aperitif		
MUSCADET DE SEVRE ET MAINE, SUR LIE, "CHATEAU DE LA CHESNAIE" (France)		20.50
Classic Muscadet with a fresh bouquet & a straight, crisp & mineral nature		
CHATEAU LOS BOLDOS, TRADITION RESERVE, CHARDONNAY (Chile)		21.50
Well-balanced & full flavoured with lingering finish		
TYDY, SAUVIGNON BLANC, VDP VAL DE LOIRE, JOEL DELAUNAY (France)		22.95
Crisp & fresh on the palate with good balance, delicate fruit flavours & a clean, refreshing finish		
ALBARINO, ORBALLO, BODEGAS LA VAL, RIAS BAIXAS (Spain)		24.50
Generous & textural on the palate with hints of ripe gala melon, salinity & fresh citrus		
RAPAURA SPRINGS, MARLBOROUGH, SAUVIGNON BLANC (NewZealand)		26.50
Delicious grapefruit, passion fruit & gooseberry flavours with an attractive herbal note & juicy acidity		

RED

LOUIS ESCHENAUER, CABERNET SAUVIGNON, VIN DE PAYS D'OC (France)		16.50
A well-balanced match with red meat, game or cured meat as well as salads & a broad range of cheeses		
COTES DU RHONE, "NOBLE DAME DES TREILLES", ANDEOL SALAVERT (France)		20.50
Spicy with cloves & freshly ground pepper, beautiful rounded tannins		
CAMPO VIEJO TEMPRANILLO (Spain)		20.50
Modern approachable style that delivers in a combination of ripe fruit characters & oaky spices		
GRAND CHATAIGNIER MERLOT, DOMAINE DE LA BAUME (France)		17.90
Spicy, chocolaty & berry nose followed by a palate of ripe fruit		
PEACOCK RIDGE SHIRAZ / SYRAH (Vegan) (South Africa)		21.95
A very drinkable wine with hints of red & sour cherries as well as spice on the nose		
MEDOC, ROBERT GIRAUD (France)		23.50
Full bodied wine, elegant & subtle with a long & fruity aftertaste		
DON DAVID, MALBEC, MICHEL TORINO (Vegan) (Argentina)		27.50
Plum, red fruits, spicy black cherries & cassis with toasted oak notes on the nose & palate. Ripe fruit & linear acidity balance. Strong but soft, ripe tannins		

ROSÉ

LOUIS ESCHENAUER, CINSULT ROSE, VIN DE PAYS D'OC (France)		16.50
Very expressive aromas, reminiscent of red summer berries or strawberries but with spicy notes		
PINOT GRIGIO ANCORA (Vegan) (Italy)		15.50
Lightly tinted Pinot Grigio Blush with a touch of Pinot Noir. From the Pavia region south of Milan		

QUARTER BOTTLES From 4.65

WHITE

PINOT GRIGIO ANCORA WHITE (Italy) from 4.65
BEAR & STAR SAUVIGNON BLANC (Chile) from 4.65
BEAR & STAR PINOT GRIGIO WHITE (Moldova) from 4.65

RED

BEAR & STAR SHIRAZ (Australia) from 4.65
CAMPO VIEJO RIOJA TEMPRANILLO (Spain) from 4.65
FINCA VISTA MALBEC (Argentina) from 4.65

ROSÉ

PINOT GRIGIO ANCORA (Italy) from 4.65
MATEUS ROSÉ (Portugal) from 4.65
SPARKLING
20cl PROSECCO LUNETTA (Italy) from 6.95
20cl PROSECCO ROSÉ (Italy) from 6.95



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