



GEORGE IV

PUB ~ DINING

Sunday 30th June

Nocerella Olives 5 Padron Peppers | Maldon 5 Sourdough | Whipped Butter 5

Starters

Pressed Ham Hock & Parsley Terrine, Piccalilli & Toast 9
 Flamed Cornish Sardines, Piperade, Caper & Sourdough 9
 Roast Tomato Soup & Artisan Sourdough 8

Mains

800g Ex Dairy Prime Rib Roast (Serves 2) 80
 500g Hereford Sirloin Roast (Serves 2) 56
 Roast Sirloin of Hereford Beef 23
 Roast Belly of Gloucestershire Old Spot Pork 21

All Roasts are served with Seasonal Vegetables, Yorkshire Pudding, Roast Potatoes & Gravy

Line Caught Cornish Cod, English Courgette, Broad Bean & Spring Onion 19.5
 Butter Roast Cauliflower, Verjus, Pecan & Chive 18

Sides

Cauliflower Cheese 6.25 Koffmann Fries | Kombu Seasoning 6
 Roast Potatoes 5 Seasonal Vegetables 5
 Jersey Royals | Chive Butter 6 Triple Cooked Chips 5

For any allergen or intolerance please speak to a member of the team
 . A discretionary 12% service charge will be added to your final bill



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Small plates for sharing

*Our small plate menu is freshly prepared and cooked to order.
All small plate dishes will be served as and when ready.*

Peppers | Sea Salt

5

Nocerella Olives

5

Ancienne Sourdough | Smoked Butter

5

Hummus | Lemon Tahini | Harissa | Flatbread

8

George IV Scotch Egg | Curry Mayonnaise

9.5

Isle of Wight Tomatoes | Sourdough | Feta

9

Marinated Halloumi Fries | Garlic Aioli

9

Ex Dairy Sliders | House Relish | American Cheese

14

Atlantic Prawns | Garlic Butter | Parsley

18

Butterflied Mackerel | Orange | Samphire | Radish

16