

DINNER

JUST LOOK OVER THE BALCONY TO FIND OUR MEAT, VEG AND FISH SUPPLIER, YOU COULDN'T GET MORE LOCAL!

STARTERS

FRESHLY BAKED BREAD	4½
PULLED HAM HOCK PARSLEY SAUCE, POACHED EGG	5½
WALTERS SMOKED SALMON WHEATEN BREAD, HORSERADISH CRÈME FRAICHE	6
SMOKED HADDOCK CHOWDER CURRY OIL	5½
CLASSIC CAESAR SALAD SMOKED BACON, SODA BREAD CROUTONS, AGED PARMESAN	4½/9½
SALAD OF SALT BAKED BEETS CASHEL BLUE CHEESE, HAZELNUTS, MUSTARD AND ENDIVE	4½/9½
LINGUINI PASTA PICKED CRAB, PARSLEY, CHILLI	6/11

FROM THE GRILL

250G PORK CHOP ON THE BONE	15
300G DRY AGED SIRLOIN	22½
300G DRY AGED RUMP	17½
MIXED GRILL RUMP STEAK, LAMB CUTLET, PORK & SMOKED DULCE SAUSAGE, FRIED EGG, CRISPY BACON RASHERS	17½
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 LEMON BUTTER SAUCE, CAPERS, PARSLEY	14½
½ ROAST FREE RANGE CHICKEN GEM SALAD, RANCH SAUCE	16½
PAN FRIED FILLET OF HAKE CHORIZO, BUTTER BEANS	17
“GEORGES” BURGER WITH BRAISED OX CHEEK CARAMELIZED ONIONS, SMOKED CHEDDAR	12½
ROYAL FISH PIE	13½
ROASTED BRASSICAS PUY LENTILS, HALLOUMI	14½

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