

Saturday Menu

3 Courses £45

Includes 125ml glass of Côtes de Gascogne Blanc or Cabernet Sauvignon

Our Fish Soup (GF)

Portland Crabmeat, Stem Ginger, Coriander

Smoked Mackerel Salad (GF)

Fennel & orange, sesame dressing

Baby Crayfish, Prawn & Granny Smith Cocktail (GF)

Spiced Marie-Rose

Smooth Parfait of Chicken Livers

Damson, toasted sourdough

Simply Grilled Grey Sole (GF)

Tartare sauce, Gamba Chips

Seabream (GF)

Feta, asparagus & mango, gem, pink peppercorn dressing, poached prawns

Roast Salmon (GF)

Oyster mushrooms, sugarsnap peas, garlic oil, sweet soy & lime

Scotch Beef (GF)

Tomato & white bean, oregano, crushed potatoes

George Mews Cheese (GF)

Roquefort, Camembert Au Lait Cru, Plain Jane Cheddar & ragstone with Apple and Quince

Warm Sticky Toffee Pudding

Madagascan Vanilla Ice Cream, Whisky Butterscotch

Passionfruit, White Chocolate & Coconut Cheesecake

Golden Raisin & Amaretti Biscuit Crème Brûlée (GF)

SIDES 6

Gamba Chips

New potatoes, butter & sea salt

Broccoli, chilli & honey

Rocket, aged Parmesan & pine kernel, aged balsamic

We have full gluten, dairy and lactose-free options available

Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 10% will be added

All gratuities go directly to staff