

Upper Deck
at

THE ROYAL GEORGE

Tintern, Wales

Starters

Cornish Mackerel Fish Cake 13
horseradish remoulade, beetroot crisp,
and herb salad ☘

Garden Pea and Herb Soup 9
herb oil, cream, kitchen bread, and herb butter 🌿🌿

Butternut Squash and Sage Soup 10
kitchen bread and herb butter 🌿🌿

Pulled Beef Cheeks with Bone Marrow 12
toasted crumpet, horseradish,
pickled beetroot, and cured egg yolk

Cornish Scallops 16
chargrilled in the shell, samphire,
and herb butter ☘

Venison and Smoked Bacon Terrine 11
baby onion chutney, parsley salad, and toast 🌿

Wild Mushrooms on Toast 12
brandy, confit garlic, and shallots 🌿🌿

Grills and Seafood

12 oz Pork Cutlet 24
grilled on the bone with herb butter ☘

Free-Range Chicken 24
infused with confit garlic and lemon ☘

Boscattle Cornish Trout Supreme 25
grilled with herb butter ☘

Fish of the Day ☘ Market Price

King Prawns 3 / 5 21 / 32
chargrilled with lemon and butter ☘

Sea Bass Fillet 25
grilled with herb butter ☘

Dry-Aged Herefordshire and Monmouthshire Beef

Big Cuts

Our big cuts are perfect to share and include your choice of two sauces and two sides. Please see our specials board for today's offerings.

Bone-In Rib Eye ☘ 13 / 100g

Chateaubriand ☘ 15 / 100g

Steaks

Our locally sourced steaks are served with aged tallow baste and your choice of house sauce.

Bavette 8 oz ☘ 20

Sirloin 10 oz ☘ 32

Fillet 8 oz ☘ 36

House Sauces:

Sticky Bone Marrow Jus ☘

Green and Pink Peppercorn ☘

Béarnaise ☘

Vegetarian Mains

Shallot, Leek, and Onion Tarte Tatin 18
goat's curd and micro herb salad 🌿

King Oyster Mushroom Risotto 17
sage crisps, pecorino, and herb salad 🌿☘

Sides

Creamed Maris Pipers 5
buttery mashed potatoes 🌿☘

Triple-Cooked Chips 5
smoked salt 🌿🌿

Honey-Roasted Carrots 5
nigella seeds and rocket 🌿☘

Charred Shallots 7
gorgonzola, butter, and hazelnuts 🌿☘

Creamed Spinach 5
pecorino and thyme crumb 🌿☘

Rocket Salad 5
kale, parsley, and chive 🌿🌿

Desserts

Cheese Selection and Charcoal Crackers 14
chutney, local whipped butter, frozen grapes ☘

Sticky Toffee Pudding 9
miso caramel sauce, frosted walnuts, ice cream 🌿

Marmalade Glazed Croissant Pudding 8
ice cream or custard 🌿

Knickerbockerglory 17
sharing for 2 🌿☘

🌿 - Vegetarian 🌿🌿 - Vegan ☘ - Gluten free 🌿☘ - Gluten free option

If you have any specific food allergies or intolerances, please inform your server before placing your order. Our allergy matrix is available on request. Please speak to our duty manager with any questions, who will be happy to help. A discretionary charge of 15% will be added to your bill. All prices are inclusive of VAT.

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Our Local Suppliers

The Royal George is lucky to be surrounded by some of the finest producers in the region — from farmers and growers to brewers, bakers, and beekeepers. This map highlights just a few of the local suppliers who help bring our menus to life.

Their proximity isn't just practical — it's part of what makes everything feel rooted, seasonal, and quietly special. We're proud to work with them, and equally proud to serve their work at your table.


 Wing Fish
Cornwall

Silver Circle Distillery 
Monmouth

Neil Powell 
Monmouth


Garden Honey 
Tintern

 THE ROYAL GEORGE

 Kingstone Brewery
Brockweir

 Wye Valley Produce Farmgate Shop
Ross-on-Wye

 Harvey & Brockless
Worcester

Severn & Wye Smokery 
Westbury-on-Severn