

GEORGE IV

Here at the George IV we're passionate about food; our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

BAR SNACKS

POTTED BEEF & MRS OWTON'S BACON	6.50
Yorkshire pudding & onion gravy	
PAN FRIED SQUID & CHORIZO	7.50
capers, tomato & ciabatta	
HALLOUMI FRIES, sriracha & honey mayo	6.50
TEMPURA KING PRAWNS	7.00
Japanese mayo	
HUMMUS (vg)	5.50
Kalamata olives, pine nuts, sumac, flatbread	
BBQ CHICKEN WINGS	6.00
BUFFALO CHICKEN WINGS	6.00
VIETNAMESE WINGS	6.00
PORK BELLY BITES	6.50
Bramley apple ketchup	
CRISPY DUCK TACO	7.00
hoi sin, cucumber, spring onion & pickled chilli	
SWEET POTATO TACOS	6.00
red pepper, corn, avocado	
CRAB CHIPS	7.50
house chips topped with crab meat, chilli, sriracha mayo	
CRAFT BEER BATTERED PICKLES (v)	6.00
sour cream & chives	
WILD BOAR SCOTCH EGG	6.50

SHARERS

MEZZE PLATTER (v)	15.00
harissa & roast garlic hummus, tzatziki, babaganoush, marinated olives, feta, grilled artichokes, sun dried tomatoes	
NACHOS (v)	11.00
melted cheese, jalapeños, guacamole, salsa & sour cream	

MAINS

FULLER'S FRONTIER BATTERED HADDOCK & CHIPS	14.50
crushed peas, tartare sauce, lemon	
CHALCROFT FARM BEEF BURGER	12.00
gem lettuce, tomato, pickled red onion, secret sauce, triple-cooked chips	
BUTTERMILK FRIED CHICKEN BURGER	13.00
pickled red onions, beef tomato, gem lettuce, sriracha aioli, triple-cooked chips	
SWEET POTATO GNOCCHI	11.00
wild mushrooms, spinach and Parmesan	
GRILLED HALLOUMI & SWEET POTATO BURGER (v)	12.00
lettuce, tomato, onion, gherkin, triple-cooked chips	
SPICED CAULIFLOWER & CHICKPEA (vg)	10.00
cauliflower purée, spinach, lime pickle	
TOFU PAD THAI (vg)	10.00
bean sprouts, coriander	
SPICED COD	16.50
cauliflower purée, mango salsa, burnt spring onion	
8oz OWTON'S HANGER STEAK	15.00
peppercorn sauce, fried, grilled tomato & mushroom	
CRISPY CONFIT DUCK LEG	16.00
Mrs Owton's bacon cassoulet	

SIDES

HOUSE CHIPS (v)	4.00
rosemary salt	
MARINATED MIXED OLIVES (vg)	3.00
SWEET POTATO FRIES (v)	4.50
LONG STEM BROCCOLI (v)	4.50
smoked almonds	
TOMATO & PICKLED SHALLOT SALAD	4.00
CHEESY CHIPS	5.50

PUDDINGS

STICKY TOFFEE PUDDING	6.50
toffee sauce, Fuller's salted caramel ice cream	
BELGIAN WAFFLES	6.50
caramel sauce, Fuller's buffalo milk vanilla ice cream	
APPLE & BLACKBERRY CRUMBLE, crème anglaise	6.00
PAUL'S CHOCOLATE BROWNIE, Fullers vanilla ice cream	6.50
MIXED BERRY ETON MESS	6.00
FULLER'S ICE CREAM by Laverstoke Park Farm	2.00 per scoop
vanilla, chocolate, cinnamon, coffee, raspberry ripple, salted caramel	

Gerald Maalouf,
Head Chef



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

All tables in the dining room will have an optional 12.5% service charge added to the bill and all dining tables of 6 or more in the bar