The George & Vulture Chop House

G & V Gin & Tonic 12.75| Bloody Mary 8.95 | Virgin Mary 6.50 | Raspberry Virgin Mojito 8.00

Bread & Netherend Farm Butter 3.50 | Toasted Sourdough, Bone Marrow Butter 5.50

House Olives 5.25 | Chopped Sausages, Honey Mustard 6.95

STARTERS

Smoked Salmon ,Sourdough Melba Toast,Pickled Cucumber,Capers, Lemon 12.95

Welsh Rarebit 8.95 v *add crispy bacon 1.95*

Roasted Red Pepper Houmous, Grilled Flat Bread & Dukkha Spice 8.25

Prawn Cocktail, Bloody Mary Dressing 12.50

Devilled Kidneys on Toast 10.95

Moons Green Cured Meats, House Pickles, Olives, Sourdough Bread 26.50 for *2-3 persons*

FROM THE GRILL

8 oz 28-day Aged Rib Eye Steak 32.50

Barnsley Lamb Chop 21.95 *add devilled kidney 4.50*

Kentish Hop Sausage Ring, Creamy mash, Stout Onion Gravy, Watercress 19.50 *add black pudding 3.25*

Also See our black board for today's Butchers cuts

From Our London Butchers of Distinction, Marbec Meats with over 50 years' experience

EXTRAS

Herb Butter 1.75 | Fried Egg 1.75 | Peppercorn Sauce 2.75 | Chop House Gravy 2.50 | Black Pudding 3.25

MAINS

Traditional Steak & Kidney Pudding, Lentil Gravy, Char Grilled Hispy Cabbage 19.95

Calves Liver & Bacon, Creamy Mash, Onion Gravy 27.50

Chicken Schnitzel Parmigiana. Crispy Breaded Chicken, Tomato Sauce, Melted Mozzarella, Rocket 21.00

Rigatoni Pasta with Spicy Aubergine Ragu, Basil and Pecorino 18.95 v **also as starter 9.50**

Chop House Steak & Bone Marrow Burger, Bacon, Stout Onions, Chips, Cheddar or Cropwell Bishop 20.00

Fish & Chips, Old Brewery Beer Batter, Tartare Sauce, Mushy Peas 23.50

SIDES all *at 5.25*

Triple cooked Chips | Seasonal New Potatoes | Creamy Mash Potato
Cream Spinach | Char Grilled Hispy Cabbage | Roast Tomatoes

Allergen information. We can provide information on allergens in our food. Please ask a member of staff, however as our food is prepared in a kitchen where various allergens are handled, we cannot guarantee that any dishes are completely allergen free. Our meat, fish and chicken may contain bones

The George & Vulture
Chop House

DESSERTS

Bramley Apple & Berry Crumble, Custard or Ice Cream 9.00

Dark Chocolate Fondant, Berry Sauce 9.25

Affogato. Vanilla Ice Cream & Honeycomb Ice Cream with a Shot of Espresso, Crushed Amaretti Biscuits 8.95

Selection of Ice Creams. 2.85 per scoop

RENNET & RIND BRITISH CHEESE BOARD

carefully selected by affineur of the year & world cheese judge Perry James Wakeman

Served with beer chutney, grapes, celery & crackers

Westcombe Cheddar. *Somerset, unpasteurised, holstien friesian cow,hard*

Cropwell Bishop Stilton. *Nottinghamshire, pasteurised, holstien friesian cow,blue*

Cornish Yarg. *Somerset, unpasteurised, holstien friesian cow, hard*

Sussex Brie. *East Sussex, unpasteurised, holstien friesian cow.soft*

One Cheese 6.95 | Three Cheeses 18.95 | Four Cheeses 26.50

Welsh Rarebit 8.95

Potted Cropwell Bishop Stilton to share 12.95

Walker & Scott Finest Ruby Port. 50ml ml glass 8.00. Bottle 112.00

Walker & Scott Brandy XO 25 ml glass 6.30

COFFEE & TEAS

Latte 3.85

Espresso 3.50

Cappuccino 3.85

Espresso Affogato with ***scoop of vanilla ice cream*** *4.95*

Americano 3.50

Teas 3.85 *please ask about our flavours*

Fair Trade Hot Chocolate 5.95

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