

THE GEORGE RAMSEY

Summer Menu

Celebrating the finest local produce from the Fens and surrounding counties

Bar Snacks

Nocellara olives	🌱🌾	4.00
Fenland Asparagus Tempura -Wild garlic emulsion, pickled radish	✓🌾	7.50
Crispy Asian Pork Belly -Crispy pork belly bites with sweet, sticky marinade	🌾	6.00
Tandoori-spiced Scotch Egg -Local spiced pork, soft-set yolk, lime pickle mayo		7.00
Japanese Karaage Chicken -Breaded spiced chicken bites with Japanese mayo	🌾	6.00
Bang Bang Cauliflower -Bite-sized cauliflower florets in sweet, spicy sauce	🌱🌾🌶️	5.00
Salt & Pepper Squid -Tender, crispy squid in a signature spice blend	🌾🌶️	6.00
Mac & Cheese	✓	5.00
-Loaded with bacon & BBQ sauce		+2.00
-Add jerk chicken		+3.00
Halloumi Fries	✓	5.00
Chunky Chips/Skinny Fries	🌱🌾	4.00
-Add truffle & parmesan		+1.00

Loaded Sharers

Loaded fries	🌾	8.00
-Skinny or chunky chips loaded with bacon and cheese		
Greek Fries	✓🌾	6.50
-Skinny or chunky chips loaded with crumbled feta cheese, oregano and lemon oil		
German Fries		8.00
-With Currywurst German sausage, curry ketchup, crispy onions & jalapenos		
Loaded Halloumi	✓	7.50
-Halloumi fries loaded with pomegranate, fresh mint & chilli, honey drizzle		

Starters

Baked Burrata - with marinated courgette & fermented chilli	✓🌾	9.95
Smoked Salmon Roulade - with wasabi mayo, shaved fennel & apple gel	🌾	10.95
Prosciutto & Watermelon - feta, toasted pumpkin seeds & balsamic dressing	🌾	8.95
Sesame Prawn Toast - house pickled cucumber & dill cream	🌾	9.95
Chicken Liver Parfait - on sourdough toast with chutney		8.95
Mushrooms on Toast - with truffle & a light, cream sauce	🌱🌾	8.95
Beetroot Carpaccio - whipped feta, candied hazelnuts, honey & truffle vinaigrette	🌱🌾	7.95

Mains

Pork Belly

21.95

-Slow roasted pork porchetta with house stuffing. Served with warm Jersey Royal potato salad, buttered Norfolk samphire, compressed bourbon peaches and a blackberry & rosemary reduction

Duck breast 🌿

23.95

-Pan-roasted Gressingham duck breast served with an Applewood potato gratin, charred purple sprouting broccolli and a cherry & port reduction

Sea Bass 🌿

22.95

-Pan-seared fillet of sea bass served with buttered Norfolk samphire, smoked-salmon gnocchi, heritage tomatoes and a lemon & caper butter sauce

Hispi Cabbage & Truffle Caesar 🌿 🌿

15.95

-Burnt hispi cabbage, truffled Caesar dressing, crispy onions & parmesan. Served with homemade garlic foccacia

Steak 🌿

Sirloin 25.95

-35 day Himalayan dry-aged steak. Served with polenta chips, charred tomato and 'nduja salad and chimichurri dressing

Rib-eye 27.95

Pub Classics

Fish & Chips 🌿

17.95

-Beer battered haddock fillet served with chunky chips, garden peas and homemade tartare sauce

Sausage & Mash

17.95

-Artisan butcher's sausages, wild mushroom & truffle mash, tenderstem broccoli, glazed carrot and red wine jus

The Ramsey Royale 🌿

17.95

-Double smashed beef patty, double cheese, thick-cut bacon, bacon jam & signature burger sauce. Served with chips or fries, beer-battered onion rings & coleslaw

The Colonel burger 🌿

17.95

-Double-crunch, fried chicken thigh, cheddar cheese and homemade garlic aioli. Served with chips or fries, beer-battered onion rings and coleslaw.

Spicy Chicken burger 🌿 🌶️

17.95

-Double-crunch, fried chicken thigh, gochujang dressing, kimchi slaw & sriracha mayo. Served with chips or fries, beer-battered onion rings & coleslaw.

Good food takes time! All of our food is freshly prepared to order. During busy periods, there may be a short wait. We appreciate your patience.

A discretionary service charge of 10% will be applied to all tables over 6 people

Available on request:



Vegetarian



Vegan



Gluten Free



Disclaimer: Please inform your server of any allergies or dietary requirements before ordering. While we take every precaution to prevent cross-contamination, all our food is prepared in a kitchen where nuts, gluten, and other allergens are present. Our menu descriptions do not list every ingredient. Fish dishes may contain small bones.

