



Starters

Devonshire Crab Cake	14
crab bisque, fennel, and celeriac slaw	
Summer Garden Pea Soup	9
kitchen bread and herb butter  	
Pulled Beef Cheeks with Bone Marrow	12
toasted crumpet, horseradish, pickled beetroot, and cured egg yolk	
Cornish Scallops	15
chargrilled in the shell, samphire, and herb butter 	
Smoked Chicken, Pancetta, and Fig Terrine	10
chargrilled tomato chutney, parsley salad, and toast 	
Wild Mushrooms on Toast	11
chilli, kale, chickpea, and miso  	




Grills

12 oz Pork Cutlet	24
grilled on the bone with roast garlic butter 	
Welsh Lamb Chops and Garden Herbs	26
grilled on the bone with roast garlic butter 	
Free-Range Chicken	22
infused with black garlic and lemon 	



Seafood

Fish of the Day	Market Price
grilled whole and on the bone 	
King Prawns 3 / 5	21 / 32
chargrilled with lemon and butter 	
Sea Bass Fillet	22
grilled with herb butter	

Dry-Aged Herefordshire and Monmouthshire Beef

Big Cuts		Steaks	
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 big cuts.		Our locally sourced steaks are served with aged tallow baste and your choice of house sauce.	
Côte de boeuf	13 / 100g	Bavette 8 oz 	20
Chateaubriand	15 / 100g	Ribeye 10 oz 	32
		Fillet 8 oz 	34
House Sauces:			
Sticky Bone Marrow Jus 		Green and Pink Peppercorn 	Béarnaise 

Vegetarian Mains

Salt-Baked Beetroot Wellington	20	Leek and Chive Risotto	18
wild mushrooms and baby spinach 		chargrilled artichoke heart 	

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 Buttermilk Crackers	13
chutney, local whipped butter, frozen grapes 	
Sticky Toffee Pudding	9
miso caramel sauce, frosted walnuts, and ice cream 	
Lemon Verbena Tart	9
strawberries and clotted cream 	
Knickerbockerglory	17
sharing for 2 	

Upper Deck
at

THE ROYAL GEORGE

Tintern, Wales

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

 Harvey & Brockless
Worcester

 Wye Valley Produce Farmgate Shop
Ross-on-Wye

Severn & Wye Smokery 
Westbury-on-Severn