

# MENU

## THE GEORGE HOTEL

### SHARERS

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#### **Fish Sharer for Two (GFO) - £25.00**

Served with salad garnish, garlic king prawns, tempura battered squid, Cajun fish goujons, accompanied by Cajun mayo, garlic & lemon mayo & hoisin dip

#### **George Meat Platter for Two (GFO) - £25.00**

Served with salad garnish, carpaccio, honey & orange pork sausage, BBQ chicken wings, accompanied by BBQ, honey & orange and chutney dips

#### **George Cheese Fondue & Olives (GFO/V) - £22.00**

Served with salad garnish, homemade fondue, olives and a selection of warm crusty breads

### STARTERS

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#### **Chef's Soup of The Day (GFO) - £8.00**

Served with warm, crusty bread & butter

#### **Ham Hock & Wholegrain Mustard Terrine (GFO) - £10.00**

Served with salad garnish, toasted ciabatta, piccalilli & butter

#### **Teriyaki Salmon Salad (GF) - £9.00**

Pan cooked strips of salmon in teriyaki and honey sauce, topped with toasted sesame seeds

#### **Baked Figs Topped with Brie (GFO) - £9.00**

Served with salad garnish, shredded Parma ham & drizzled with a spiced honey dressing

#### **Parsnip Rosti with Harissa & Feta (V) - £9.00**

Served with salad garnish, caramelised onion chutney

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Some of our dishes may contain allergens, if you have any dietary requirements please speak to your server prior to placing your order and we will do our utmost to accommodate

## MAIN COURSE

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**Pan Cooked Cannon of Lamb (GF) - £24.00**

Served with fondant potatoes, seasonal vegetables and a red wine & rosemary jus

**Pan Seared Duck Breast (GF) - £24.00**

Served with fondant potatoes, buttered kale & chestnuts with a celeriac puree and a red wine & port jus

**Pan Cooked Pork Medallions (GF) - £22.00**

Served with apple infused mash potato, seasonal vegetables & a pink peppercorn sauce

**Fillet of Roasted Cod (GF) - £24.00**

Served with pan cooked samphire, crushed new potatoes, seasonal vegetables & a fish veloute sauce

**Pan Cooked Venison Tenderloin (GF) - £28.00**

Served with a homemade cranberry & black pudding potato cake, seasonal vegetables and a red wine & juniper jus

**Roasted Partridge (GF) - £24.00**

Served with a homemade cranberry & blackberry sauce, seasonal vegetables & confit potato

## PLOUGHMAN'S

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**Ham Hock & Cheese Ploughman's (GFO) - £16.00**

Served with salad, pickled onions, chutney, apple, celery, crusty bread & butter

**Spiced Pear & Blue Cheese Ploughman's (GFO/V) - £16.00**

Served with salad, pickled onions, chutney, apple, celery, warm crusty bread & butter

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## PUB CLASSICS

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### **Pan Cooked Sausage & Mash - £16.00**

Served with garden peas, mash potato & roasted shallot jus  
Please ask your server for today's sausage flavour

### **Beef Lasagne - £16.00**

Served with a side salad, garlic bread & hand cut chips

### **Vegetable Lasagne (V) - £16.00**

Served with a side salad, garlic bread & hand cut chips

### **Homemade Pie of the Day - £16.00**

Served with creamy mash potato, seasonal veg and gravy

### **Breaded Scampi - £16.00**

Served with a side salad, garden peas, tartar sauce & hand cut chips

### **Liver & Bacon (GF) - £16.00**

Served with a mash potato, garden peas and a roasted shallot  
jus

### **Beer Battered Fish & Chips (GFO) - £16.00**

Served with a side salad, mushy peas, tartar sauce & hand cut  
chips

### **Chef's Homemade Curry - £16.00**

Served with rice, naan bread, poppadum & mango chutney

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## GRILL MENU

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### **Local 21 Day Aged 10oz Rump Steak (GFO) - £24.00**

Grilled to your liking, served with salad garnish, grilled tomato, flat mushroom, battered onion rings & hand cut chips

### **Local 21 Day Aged Flat Iron Steak Tapenade (GF) - £24.00**

Sliced flat iron steak grilled to your liking, served with salad garnish, olives, tapenade dressing, hand cut chips, garlic mayo and garnished with watercress

### **8oz Sirloin Surf & Turf - £28.00**

Grilled to your liking, served with salad garnish, flat mushroom, grilled tomato, battered onion rings, breaded scampi & hand cut chips

### **Grilled Gammon Steak (GFO) - £19.00**

Served with battered onion rings, flat mushroom, grilled tomato, hand cut chips and double eggs  
Add pineapple for £2.00

## STEAK SAUCES

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Peppercorn Sauce (GF) - £4.50

Stilton & Port Sauce (GF) - £4.50

Red Wine & Mushroom Sauce (GF) - £4.50

Dianne Sauce (GF) - £4.50

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## GEORGE IN HOUSE BURGERS

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### **George Beef Burger (GFO) - £17.00**

Served in a toasted brioche bun with a side salad, battered onion rings, coleslaw & hand cut chips

### **George Black & Blue Burger (GFO) - £19.00**

Homemade beef burger topped with black pudding & blue cheese, served in a toasted brioche bun, with battered onion rings, coleslaw, salad garnish & hand cut chips

### **George Dirty Burger (GFO) - £19.00**

Homemade burger stacked with pulled pork, applewood smoked cheese, Served in a toasted brioche bun with a side salad, battered onion rings, coleslaw & hand cut chips

### **George Breaded Chicken Burger (GFO) - £17.00**

Cooked in our special blend of herbs and spices, with a deep fried oven finish, topped with sweet corn & sweet chilli relish & served in a toasted brioche bun with a side salad, battered onion rings, coleslaw & hand cut chips

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## DESSERTS

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**Homemade Fruit Crumble (GF) - £8.00**

Served with your choice of custard or vanilla ice cream

**Golden Syrup Pudding - £8.00**

Served with a rich and indulgent syrup sauce and salted  
caramel ice cream

**Homemade Hot Chocolate Fondant - £9.00**

Served with fresh berries & vanilla ice cream

**George Salted Caramel Cheesecake - £9.00**

Homemade cheesecake, served with a fruit compote and  
vanilla ice cream

**Plum & Vanilla Spiced Panna Cotta (GF) - £9.00**

Served with fresh berries and cinnamon ice cream

Please ask for our selection of delicious ice cream  
£2.00 per scoop

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**The George 3 Cheese Board - £11.00**

Selection of three cheeses, served with celery, grapes, biscuits  
& chutney

**Finish off with a fresh bean coffee from £2.50**

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## LUNCH MENU

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Served 12pm - 3pm Mon - Sat

### SANDWICHES & JACKETS

All our sandwiches are served with a salad garnish, coleslaw & hand-cut chips on your choice of white or granary crusty roll (GF available)

Prawn Marie - £9.00

Warm Beef & Stilton - £9.50

Bacon, Brie & Cranberry - £9.50

Cheddar Cheese & Chutney (V) - £8.50

Honey Roasted Ham & Mustard - £9.00

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All our Jacket Potatoes are served with a side salad, coleslaw & butter (All GF)

Cheese (V) - £7.50

Cheese & Bean (V) - £8.00

Cheese & Bacon - £8.50

Prawn Marie Rose - £8.50

Coleslaw (V) - £7.50

Garlic Mushrooms (V) - £7.50

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# VEGAN MENU

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## STARTERS

**Chef's Vegan Soup of The Day (GFO) - £8.00**

Served with warm, crusty bread & butter

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## MAINS

**Cauliflower & Five Bean Curry (GF) - £17.00**

Served with rice

**Vegan Butternut Squash Pie (GF) - £17.00**

Served with seasonal vegetables & vegan gravy

**In House Vegan Burger (GFO) - £17.00**

Served in a toasted vegan brioche bun with hand cut chips  
and side salad

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## DESSERTS

**Vegan Sticky Toffee Pudding - £9.00**

Served with an indulgent sticky toffee sauce and creamy  
vegan ice cream

**Vegan Rum Roasted Spiced Pineapple Pie - £9.00**

Served with vegan vanilla ice cream

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## SANDWICHES & JACKETS

**Vegan Cheese & Tomato sandwich - £7.50**

**Vegan Garlic Mushroom Jacket - £8.50**

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