

Menu



Starters

CHEF'S HOMEMADE SOUP OF THE DAY £9

Served with warm crusty bread & butter (V/VE/GFO)

SMOKED DUCK BREAST SALAD £12

Served with fresh salad and dates topped with duck breast and drizzled in a blood orange dressing (GF)

PAN SEARED TIGER PRAWNS £12

Served on a bed of fresh salad with pickled blue berries and fennel (GF)

ROASTED STUFFED MUSHROOMS £10

Hand stuffed with spinach and walnuts, served with a rocket and parmesan salad (VE/GF)

CHARRED LEEKS ON TOAST £11

Served on vegan sourdough topped with a smoked paprika and chilli pepper almond paste served with a rocket salad and drizzled with a Romesco and pomegranate dressing (VE/V)

Platters to Share

VEG MEZZA £25

Served with fresh, dressed salad, falafel, hummus, mixed olives, Halloumi, tortilla chips and pickled cucumber (VE/GFO)

ITALIAN INSPIRED SELECTION £25

Served with fresh, dressed salad, Parma ham, salami, Italian sausage, Garlic sausage, mixed olives, bread sticks and focaccia bread (GFO)

Please speak to your server prior to placing your order if you have any
- allergies -



Main Course

HOMEMADE CHICKEN BALLENTINE £25

Hand stuffed with wild mushrooms and asparagus, wrapped in smoked bacon and served on a bed of crushed new potatoes with fresh vegetables and mushroom ragù

THE GEORGE BEEF WELLINGTON £28

Brisket of beef wrapped in puff pastry and served with crushed new potatoes, fresh vegetables and a wild mushroom infused jus

THE GEORGE VEGAN WELLINGTON £26

Stuffed with butternut squash, spinach and pine nuts, wrapped in vegan pastry and served with crushed new potatoes, fresh vegetables and a wild mushroom infused jus (VE/V)

SLOW ROASTED PORK BELLY £24

Served with crushed new potatoes, buttered curly kale and a cider and apple jus (GF)

CREAMY LINGUINE PASTA

Please pick from one of the following options:

Chicken & Broccoli £18

Fresh Broccoli, served in a creamy cheese sauce and topped with tender chicken

Seafood and Garlic £20

A delicious mix of seafood served in a fresh garlic sauce

Vegan Spinach & Mushroom £16

Served with spinach and mushrooms in a Creamy vegan sauce (VE/V)

Please speak to your server prior to placing your order if you have any
- allergies -

From the Grill

10OZ RUMP STEAK £26

Pan seared and served with fresh, dressed salad with confit flat mushroom, battered onion rings, grilled tomato and hand-cut chips (GFO)

8OZ GAMMON STEAK £21

Pan cooked gammon steak, served with double eggs, fresh, dressed salad, confit flat mushroom, battered onion rings, grilled tomato and hand-cut chips (GFO)

STEAK SAUCES £4.50

Peppercorn & Brandy (gf)
Port & Stilton (gf)
Béarnaise (gf)

In House Burgers

GEORGE OWN BURGER £20

Homemade 8oz beef burger, in a toasted brioche bun, topped with bourbon and peach infused smoked bacon jam and served with fresh, dressed salad, battered onion rings and hand-cut chips (GFO)

GEORGE SPECIAL BURGER £24

Homemade 8oz beef burger, in a toasted brioche bun, topped with red wine & truffle beef, gruyere cheese, crispy shallots and baby gem lettuce and served with fresh, dressed salad, battered onion rings and hand-cut chips (GFO)

GEORGE SPICED CHICKEN BURGER £19

Served in a toasted brioche bun, with fresh, dressed salad, battered onion rings and hand-cut chips (GFO)

HOMEMADE VEGAN BURGER £19

Served in a vegan brioche bun, with fresh, dressed salad and hand-cut chips (V/VE/GFO)

Please speak to your server prior to placing your order if you have any
- allergies -



Bar Favourites

BEER BATTERED FISH AND CHIPS £20

Battered in house with the highest quality beer, served with fresh, dressed salad, tartar sauce, mushy peas and hand-cut chips (GFO)

HOMEMADE BEEF LASAGNE £19

Homemade lasagne, layered with local beef mince, rich tomato and creamy white sauce served with fresh, dressed salad, garlic slice and hand-cut chips

HOMEMADE VEGETABLE LASAGNE £19

Homemade lasagne, layered with fresh vegetables, rich tomato and creamy white sauce served with fresh, dressed salad, garlic slice and hand-cut chips (VE)

HAM, EGG AND CHIPS £17

Honey roasted ham served with fresh, dressed salad, Fenton Farm eggs and hand-cut chips (GF)

CHEF'S PIE OF THE DAY £19

Chef's pie made fresh in house, served with creamy mashed potato, peas and gravy

VEGAN COTTAGE PIE £19

Homemade with lentils and topped with creamy vegan mashed potato, served with vegan gravy and seasonal vegetables (V/VE/GF)

Please speak to your server prior to placing your order if you have any
- allergies -

Please note that a 10% discretionary service will be added to your bill, and all gratuity goes to our incredible staff



Salad & Ploughman's

CHICKEN CAESER SALAD £18

Served with baby gem lettuce, fresh, dressed mixed leaves, boiled egg, bacon and croutons, topped with an anchovy based Caesar dressing (GFO)

TERIYAKI SALMON SALAD £18

Pan fried salmon served on fresh, dressed leaves with new potatoes and topped with sesame seeds (GF)

GEORGE PLOUGHMAN'S £18

Choose from two of the following: Stilton, Cheddar, Brie or Ham served with crusty bread, pickled onions, 1/2 an apple, celery and chutney (GFO)

Lunch Menu

Served 12-3 Monday to Saturday

SANDWICHES

All our sandwiches are served with chips, coleslaw and fresh, dressed salad.
Please choose from either crusty white or crusty granary rolls (GF also available)
Vegan cheese is available on both our sandwiches and jacket potatoes

Prawn Marie Rose £9.50

Beef and Horseradish £9.50

Bacon, Brie and Cranberry £9.50

Cheddar Cheese, Tomato and Pesto (ve) £9

Honey Roasted Ham and Mustard £9.50

JACKET POTATOES

All our Jackets are gluten free and served with fresh, dressed salad and coleslaw

Prawn Marie Rose £9

Cheddar Cheese (ve) £8

Cheddar Cheese and Bacon £9

Cheddar Cheese and Beans (ve) £8.50

Coleslaw (ve) £8

Please speak to your server prior to placing your order if you have any
- allergies -

Please note that a 10% discretionary service will be added to your bill, and all gratuity goes to our incredible staff



Desserts

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE £10

Homemade velvety and creamy cheesecake flavoured with raspberries and sweetened with white chocolate, served with fresh raspberries and raspberry sorbet

HOMEMADE CHOCOLATE BROWNIE £10

Goosey and rich homemade chocolate brownie served with fresh summer berries and vanilla ice cream

PINK GRAPEFRUIT POSSET £9

Homemade pink grapefruit posset served with a homemade vegan shortbread biscuit (VE/V)

HOMEMADE SUMMER BERRY CRUMBLE £9

Homemade summer berry and apple crumble served with your choice of vanilla ice cream or custard (GFO)

THE GEORGE ETON MESS £9

Eton mess, made fresh to order with meringue, fresh whipped cream and summer berries (GF)

GEORGE 3 CHEESE BOARD £12

Stilton, Brie and Cheddar cheese, served with grapes, apple, celery, dried cranberries, chutney and biscuits (GFO)

Add a glass of our finest port for £3.50

ICE CREAM SELECTION

Vanilla, Chocolate, Strawberry
(£2.50 per scoop)

(please ask your server for today's vegan ice cream flavours)

Please speak to your server prior to placing your order if you have any
- allergies -