

OCTOBER'S MENU

BAR NIBBLES (3 for £16)

Deep-Fried Calamari, Lemon Wedge, Chilli Jam GFOR £7

6 Chicken Wings, choose a sauce – Smoky BBQ, Hot ‘n’ Spicy Sriracha or Sweet Chilli GFOR £6.50

Halloumi Fries, Avocado Mayo V GFOR £6.50

Pan- Fried Chorizo & Red Onions, in Red Wine GF £6.50

Pan-Fried Halloumi & Peppers, in Tomato Sauce V GF £6.50

STARTERS

Warm Breadbasket with Oil & Balsamic V GFOR £3.50

Marinated Gourmet Olives V GF £4

Butternut Squash, Chilli & Coconut Milk Soup, Warm Ciabatta, Butter V GFOR £7

Pear, Candied Walnut & Stilton Salad, Honey & Balsamic Dressing V GFOR £7.50

Pan Seared Pigeon Breast, Salt-Baked Beetroot, Celeriac Puree, Cherry Jus GF £8

NACHOS

Cornmeal Tortillas, Tomato Salsa, Soured Cream, Guacamole, Jalapeños, Melted Cheddar & Mozzarella V GF £8.50

Add BBQ Pulled Pork GF +£3

GEORGE MAINS

Paneer Jalfrezi, Steamed Basmati Rice, Mango Chutney, Naan Bread V £12.50

Sautéed Pork Chop, Swiss Chard, Butternut Squash Puree, Caramelised Apple, Roast New Potatoes, Farmhouse Cider Jus GFOR £14.50

Slow-Braised Lamb Shank, Pickled Red Cabbage, Colcannon Mash, Red Wine Jus GFOR £17.50

Super Food Salad, Quinoa, Avocado, Shallots, Almonds, Spinach, Pomegranate, Fresh Chilli, Chia Seeds, Sunflower Seeds, Mixed Leaf, Apple Cider Vinegar & Kale Pesto Dressing GF V £11.50

Add Halloumi GFOR V +£2.50

Add Chicken Fillet GFOR +£3

Pork & Apple Burger, Smoked Cheddar, Sweet Onion Relish, Mustard Mayo, Baby Gem, Sliced Beef Tomato, served in a lightly Toasted Pretzel Bun with Homemade Coleslaw & Fries GFOR £12.50 Double Up +£3.50

Catch of the Day – See Specials Menu

GEORGE CLASSICS - *Our tried and tested favourites*

2 for £15 Available Monday - Friday 12pm – 2pm A smaller portion at an amazing price for Lunchtime dining!

Homemade Steak & Ale Pie, served with Seasonal Vegetables, Triple-cooked Handcut Chips or Creamy Mash, and a Rich Beef Gravy £13

Beer-Battered Fish & Chips, Fresh Haddock Fillet, Triple-cooked Handcut Chips, Mushy Peas, Lemon Wedge, Homemade Tartare Sauce GFOR £12.50

Breaded Wholetail Scampi, served with Triple-cooked Handcut Chips, Side Salad, Lemon Wedge & Homemade Tartare Sauce £12.50

Vegan Fishless Fillets, served with Triple-cooked Handcut Chips, Mushy Peas, Lemon Wedge VE £12.50

Honey Glazed Ham, Double Free Range Egg & Triple-cooked Handcut Chips, served with Garden Peas GFOR £11.50

Tomato Penne, Parmesan Shavings, Garlic Bread V GFOR £10.50
Add Chicken +£3

STEAKS & BURGERS

10oz Sirloin Steak GFOR £21

Cut from 28 day-aged locally sourced British Beef. Seasoned in Cracked Black Pepper & Maldon Seasalt, Charcoal cooked to order, basted with melted butter and then served with Grilled Tomato, Baked Portobello Mushroom, Homemade Onion Rings, & Triple-cooked Handcut Chips

Add a Sauce: Garlic Butter GF £2.00, Peppercorn GFOR £2.00, Port & Stilton GFOR £2.50

100% British Minced Chuck Steak Beef Burger, Applewood Smoked Cheddar, Chorizo, Mustard Mayo, Caramelized Red Onion Chutney, Sliced Beef Tomato, Baby Gem Lettuce & Gherkin, served in a lightly Toasted Pretzel Bun with Homemade Coleslaw & Fries GFOR £12.50 Double Up +£3.50

Vegan Bean Burger, Vegan Cheese, Sweet Chilli Sauce, Guacamole, Sliced Beef Tomato, Crisp Baby Gem Lettuce & Gherkin, served in a lightly Toasted Pretzel Bun with Salad & Fries VE £12.50 Double Up +£3.50

Add Jalapeños to any burger +£1

Add Grilled Halloumi to any burger +£2.00

Add Pulled Pork to any burger +£2.00

Add Smoked Bacon to any burger +£1

Add Chorizo to any burger +£1.50

BUILD YOUR OWN PIZZA

You decide exactly what you want and we hand roll to order

12" Margherita (Vegan Mozzarella available upon request)

Hand-Stretched Dough, House Tomato Sauce, Creamy Mozzarella V GFOR £9

Add Toppings:- +£1.00 Each

Jalapeños, Pineapple, Roasted Peppers, Mushroom, Fresh Red Onion, Egg, Pepperoni, Smoked Bacon, Ham, Cheddar, Green Pesto, Caramelized Red Onion, Sweetcorn

Add Toppings:- +£1.50

Chorizo, Olives, Parmesan, Goat's Cheese, Pomodoretello Sunblush Tomato, Stilton

Premium Toppings:-

Add BBQ Pulled Pork +£3.00

Add Cajun Chicken +£2.50

Add Chimichurri Peppered Rump Steak +£5.00

KIDS £5.50

Beef Burger & Fries GFOR Add Cheese 50p
Margherita Pizza V GFOR Add Toppings 50p Each
Battered Haddock, Garden Peas & Fries GFOR
Chicken Goujons, Garden Peas & Fries
Tomato Penne, Cheddar, Mozzarella, Garlic Bread

SIDES

Side Salad £3.50	Seasonal Vegetables V GF £3.50
Homemade Onion Rings £3.50	Garlic Bread V GFOR £4
Fries V GFOR £3.50	Triple-cooked Handcut Chips V GFOR £3.50
Sweet Potato Fries V GFOR £4.50	Add Cheese 50p
Homemade Coleslaw V GF £2.50	Cheesy Garlic Pizza Bread £9
Swap Sweet Potato Fries V GFOR +£1.50	

LUNCHTIME SANDWICHES - Monday – Saturday 12pm-2pm

Honey Glazed Ham, Mature Cheddar & Beef Tomato Ciabatta GFOR £7.50
Smoked Bacon, Beef Tomato, Mozzarella & Cheddar Panini GFOR £7.50
Cheddar, Mozzarella, Pomodoretello Sunblush Tomato & Green Pesto Panini V GFOR £7.50
Peppered Steak Ciabatta, Fried Onions, Rocket, Beef Tomato, Dijon Mustard & Horseradish
Mayo Ciabatta GFOR £10
All sandwiches served with salad garnish Add fries +£1.50

SUNDAY ROAST MENU

28-day-aged British Roast Rump of Beef, Homemade Yorkshire Pudding, Rich Marrowbone Gravy £13.50

Roast of the Day, Sausagemeat Stuffing Ball, Homemade Yorkshire Pudding, Rich Gravy £13.50

George Mixed Roast, 28-day-aged British Roast Rump of Beef, Roast of the Day, Homemade Yorkshire Pudding, Sausagemeat Stuffing Ball, Rich Marrowbone Gravy £15.50

Luxury Nut Roast, Vegetarian Roast Potatoes, Homemade Yorkshire Pudding, Sage & Onion Stuffing Ball, Vegetarian Gravy V £13.50

Hot Beef Roll, Horseradish, Homemade Yorkie, Triple-Cooked Handcut Chips, Marrowbone Gravy for Dipping £9

Hot Roast of the Day Roll, Stuffing Ball, Homemade Yorkie, Triple-Cooked Handcut Chips Marrowbone Gravy for Dipping £9

Hot Beef Roll £6

Hot Roast of the Day Roll £6

All our delicious George Home-cooked Roast Dinners are served with Beef Dripping Roast Potatoes, Cauliflower Cheese, Honey-Glazed Parsnips & a Melange of Seasonal Vegetables. Gluten Free Roasts can be prepared upon request, please ask your server.