

APRIL TAKEAWAY MENU

Available Friday 12-2.30/5-9, Saturday 12-9 & Sunday 12-6

BAR NIBBLES

Deep-fried Calamari, Lemon Wedge, Chilli Jam GFOR £4.50

6 Chicken Wings, choose a sauce – Smoky BBQ, Hot ‘n’ Spicy Sriracha or Sweet Chilli GFOR £4

Halloumi Fries, Avocado Mayo V GFOR £4.50

Pan- Fried Chorizo & Red Onions, in Red Wine GF £4.50

Pan-Fried Halloumi & Peppers, in Tomato Sauce V GF £4.50

GEORGE CLASSICS

Homemade Steak & Ale Pie, served with Seasonal Vegetables, Triple-cooked Handcut Chips or Creamy Mash, and a Rich Beef Gravy £10

Beer-Battered Fish & Chips, Fresh Haddock Fillet, Triple-cooked Handcut Chips & Mushy Peas GFOR £8

Breaded Wholetail Scampi, served with Triple-cooked Handcut Chips & Mushy Peas £8

Tomato Penne, Parmesan Shavings, Garlic Bread V GFOR £6.50
Add Lemon & Oregano Chicken +£1.50

Tiger Prawn Thai Green Curry, Lemon Jasmine Rice GF £10

Buttermilk Chicken Ranch Salad, Crisp Babygem, Cherry Tomatoes, French Radish, Spring Onion, Sweetcorn, Avocado, Cucumber, Red Onion & Classic Ranch Dressing with Southern Fried Buttermilk Chicken Strips GFOR £10

Pan-fried Gnocchi, with Roasted Butternut Squash, Cherry Tomatoes, Feta, Wilted Spinach, Green Pesto, Pomodoro Sunblush Tomatoes & Parmesan Shavings £10

Lemon & Oregano Chicken Burger, Harissa Yoghurt, Chilli Jam, Rocket & Sliced Beef Tomato served in a lightly Toasted Pretzel Bun with Gourmet Skin-on Fries GFOR £8 Double Up +£3

Homemade 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 Gourmet Skin-on Fries GFOR £8 Double Up +£3

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 Gourmet Skin-on Fries VE £8 Double Up +£3

Add Jalapeños to any burger +£1

Add Grilled Halloumi to any burger +£2

Add Pulled Pork to any burger +£2

Add Smoked Bacon to any burger +£1

Add Chorizo to any burger +£1.50

NACHOS

Cornmeal Tortillas, Tomato Salsa, Soured Cream, Guacamole, Jalapeños, Melted Cheddar & Mozzarella V GF £5

Add BBQ Pulled Pork +£3

BUILD YOUR OWN PIZZA

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

12" Margarita

Hand-Stretched Dough, House Tomato Sauce, Creamy Mozzarella V GFOR £6.50
(Vegan Mozzarella available upon request)

Add Toppings:- +£1.00 Each

Jalapeños, Olives, Pineapple, Roasted Peppers, Mushroom, Fresh Red Onion, Egg, Pepperoni, Smoked Bacon, Ham, Cheddar, Stilton, Green Pesto, Parmesan, Goat's Cheese, Pomodoretello Sunblush Tomato, Caramelized Red Onion, Cherry Tomato, Sweetcorn, Spinach, Feta

Premium Toppings:-

Add Chorizo + £1.50

Add BBQ Pulled Pork +£3

Add Lemon & Oregano Chicken +£2 Add Chimichurri Peppered Rump Steak +£4.00

KIDS £4

Beef Burger & Fries GFOR Add Cheese 50p

Margarita 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

Homemade Onion Rings £3.50

Gourmet Skin-on Fries V GFOR £3.50

Sweet Potato Fries V GFOR £4.00

Homemade Coleslaw V GF £2.50

Swap Sweet Potato Fries V GFOR +£1.00

Seasonal Vegetables V GF £3.50

Garlic Bread V GFOR £4

Triple-cooked Handcut Chips V GFOR £3.50

Add Cheese 50p

Cheesy Garlic Pizza Bread £6.50

DESSERTS

Takeaway Dessert of the Day £3

SUNDAY ROAST MENU

28-day-aged British Roast Topside of Beef, Homemade Yorkshire Pudding, Rich Marrowbone Gravy £12.50

Roast of the Day, Sausagemeat Stuffing Ball, Homemade Yorkshire Pudding, Rich Gravy £12.50

George Mixed Roast, 28-day-aged British Roast Topside of Beef, Roast of the Day, Homemade Yorkshire Pudding, Sausagemeat Stuffing Ball, Rich Marrowbone Gravy £14.50

Luxury Nut Roast, Vegetarian Roast Potatoes, Homemade Yorkshire Pudding, Sage & Onion Stuffing Ball, Vegetarian Gravy V £12.50

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.

To order call 01832 274076, email georgeoundle@aol.com or message us on Facebook