

ALFRESCO DINING

BAR NIBBLES (3 for £15)

Deep-fried Calamari, Lemon Wedge, Chilli Jam GFOR £6.50

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

Halloumi Fries, Avocado Mayo V GFOR £6

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

Potted Confit Duck Rilette, Caramelized Red Onion Chutney, Ciabatta Toast, Salad Garnish GFOR £7

Baked Camembert, Local Honey, Cranberry Jam, Garlic Bread for Dipping V GFOR £7

NACHOS

Cornmeal Tortillas, Tomato Salsa, Soured Cream, Guacamole, Jalapeños, Melted Cheddar & Mozzarella V GF £8

Add BBQ Pulled Pork +£3

GEORGE MAINS

10 OZ Sirloin Steak, Triple-cooked Handcut Chips, Béarnaise Sauce, Rocket, Parmesan, Beef Tomato, Shallot & Balsamic Salad GFOR £23.50

Tiger Prawn Thai Green Curry, Lemon Jasmine Rice GF £12.50

Pan-seared Fillet of Halibut, Roasted Celeriac Purée, Fine Green Beans, Steamed Jersey Royals, Capers & Beurre Noisette GF £16

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 £12

Lemon & Oregano Chicken Burger, Harissa Yoghurt, Chilli Jam, Rocket & Sliced Beef Tomato served in a lightly Toasted Pretzel Bun with Homemade Coleslaw & Gourmet Skin-on Fries GFOR £12.50 Double Up +£3.50

Pan-fried Gnocchi, with Roasted Butternut Squash, Cherry Tomatoes, Feta, Wilted Spinach, Green Pesto, Pomodoretello Sunblush Tomatoes & Parmesan Shavings £12

GEORGE CLASSICS

Our tried and tested favourites

Homemade Steak & Ale Pie, served with Seasonal Vegetables, Triple-cooked Handcut Chips or Creamy Mash, and a Rich Beef Gravy £12.50

Beer-Battered Fish & Chips, Fresh Haddock Fillet, Triple-cooked Handcut Chips, Mushy Peas, Lemon Wedge, Homemade Tartare Sauce GFOR £12

Breaded Wholetail Scampi, served with Triple-cooked Handcut Chips, Side Salad, Lemon Wedge & Homemade Tartare Sauce £12

Honey Glazed Ham, Double Free Range Egg & Triple-cooked Handcut Chips, served with Garden Peas GFOR £11

Tomato Penne, Parmesan Shavings, Garlic Bread V GFOR £10
Add Lemon & Oregano Chicken +£2

STEAKS & BURGERS

If you're feeling carnivorous

10oz Rump Steak GFOR £16.00

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

Why not treat yourself to one of our many unctuous steak sauces: Garlic Butter GF £2.00, Peppercorn GFOR £2.00, Port & Stilton GFOR £2.50

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 Homemade Coleslaw & Gourmet Skin-on 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 & Gourmet Skin-on Fries VE £12.50 Double Up +£3.50

Add Jalapeños to any burger +£1

Add Grilled Halloumi to any burger +£2.50

Add Pulled Pork to any burger +£2.50

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" Margarita

Hand-Stretched Dough, House Tomato Sauce, Creamy Mozzarella V GFOR £8.50
(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, Pomodoro, Sunblush Tomato, Caramelized Red Onion, Cherry Tomato, Sweetcorn, Spinach, Feta

Premium Toppings:-

Add Chorizo + £1.50

Add BBQ Pulled Pork +£2.50

Add Lemon & Oregano Chicken +£2.50

Add Chimichurri Peppered Rump Steak +£4.00

KIDS £5

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	Seasonal Vegetables V GF £3.50
Homemade Onion Rings £3.50	Garlic Bread V GFOR £4
Gourmet Skin-on Fries V GFOR £3.50	Triple-cooked Handcut Chips V GFOR £3.50
Sweet Potato Fries V GFOR £4.00	Add Cheese 50p
Homemade Coleslaw V GF £2.50	Cheesy Garlic Pizza Bread £8.50
Swap Sweet Potato Fries V GFOR +£1.00	

LUNCHTIME HAND CUT BLOOMER SANDWICHES

Honey Glazed Ham, Beef Tomato & Wholegrain Mustard GFOR £7
Mature Cheddar, Mozzarella, Beef Tomato & Green Pesto (Toasted) V GFOR £7
Camembert, Smoked Bacon & Cranberry (Toasted) GFOR £7
Peppered Rump Steak, Fried Onions, Dijon Mustard & Horseradish Mayo, Rocket GFOR £9
All sandwiches served with rocket garnish
Add fries +£1

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

Hot Beef Roll, Horseradish, Homemade Yorkie, Triple-Cooked Handcut Chips, Marrowbone Gravy for Dipping £8

Hot Roast of the Day Roll, Stuffing Ball, Homemade Yorkie, Triple-Cooked Handcut Chips Marrowbone Gravy for Dipping £8

Hot Beef Roll £5

Hot Roast of the Day Roll £5

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.