

The George

GF – Gluten Free
GFO – Gluten Free Option
V - Vegetarian

Appetiser

Bread Basket, Olive Oil, Balsamic Vinegar
- £4.25 (GFO)
Marinated Olives, Sundried Tomatoes with Feta Cheese
- £4.25 (V) (GF)

Flame Baked Garlic Flat Bread
- £4.25 (V)
Flame Baked Garlic Flat Bread, Onion Marmalade, Parmesan and Rocket
- £4.75 (V)

Starter Selection

Soup of the Day served with Warm Crusty Bread and Butter
- £5.50 (V) (GFO)
Marinated Chicken, Chorizo and Vegetable Skewers served with a Mixed Leaf Salad and Sweet Chilli Sauce
- £6.50 (GF)
Tricolore Salad of Buffalo Mozzarella, Tomato, Basil and Olives served with Garlic Breadsticks and a Balsamic and Pesto Dressing
- £6.25 (V) (GFO)
Honey and Thyme Baked Camembert served with Onion Marmalade and Warm Crusty Garlic Ciabatta Bread
- £6.50 (V) (GFO)
Grilled Goats Cheese, Beetroot and Rocket Salad with a Balsamic Vinaigrette
- £6.25 (V) (GF)

Pan Fried King Prawns and Chorizo in a Lime, Garlic and Coriander Butter served with a Crusty Bread Roll
- £6.95 (GFO)
Whitebait served with a Garlic Aioli and Mixed Leaf Salad
- £6.25
Cajun Breaded Chicken Goujons served with a Mixed Leaf Salad and Garlic Mayonnaise
- £6.50
Ham Hock, Chicken and Leek Terrine served with Piccalilli and Toasted Bread
- £6.25 (GFO)
Creamy Garlic Mushrooms served on a Toasted Rustic Ciabatta, Topped with Pancetta and Rocket
- £6.25 (V)

Main Selection

Chargrilled Fillet Steak (9oz) on a bed of Wilted Spinach, served with Chunky Chips, Pan Fried Mushrooms and Onions, Tomatoes and a side of Peppercorn Sauce
- £23.95 (GFO)

Garlic, Herb and Asparagus Stuffed Chicken Breast wrapped in Bacon, served with Thyme Roasted New Potatoes, Tenderstem Broccoli and a White Wine Sauce
- £16.95 (GFO)

Pan Fried Seabass on a bed of Crushed New Potatoes and Peas, served with a Shrimp Butter and Vine Roasted Tomatoes
- £17.95 (GF)

Mediterranean Vegetable and Sundried Tomato Penne Topped with Parmesan Shavings, Pesto and Rocket served with Garlic Bread
- £14.95 (V) (GFO)

Braised Chicken, Leek and Bacon Pie served with Creamy Mashed Potato and Seasonal Vegetables
- £14.95

Chargrilled Sirloin Steak (10oz) with Tomato, Mushroom, Chunky Chips and Onion Rings
- £18.95 (GFO)

Mixed Grill – 5oz Gammon Steak, 8oz Rump Steak, Sausages, Barbeque Ribs, Grilled Tomato and Mushroom served with Chips and Onion Rings
- £21.95 (GFO)

Oven Baked Rump of Lamb served with a Mediterranean Vegetable Cous Cous, Mint Salad and Tzatziki topped Redcurrant Jus
- £17.95

Pan Fried Fillet of Salmon served with Lemon and Thyme Sautéed Potatoes, Wilted Spinach and a Pineapple, Chilli and Coriander Salsa
- £15.95 (GF)

Asparagus, Pea and Parmesan Risotto served with Garlic Bread Wedges and Rocket (Add Chicken or King Prawns for £3.00 extra)
- £13.95 (V) (GFO)

Side Dishes – All Priced At £3.50

Buttered Seasonal Vegetables (GF)
Creamed Mashed Potato (GF)
Savoy Cabbage, Bacon Lardons and Silverskin Onions (GF)
Rosemary Roasted New Potatoes (GF)

Gourmet Chunky Chips (GFO)
Onion Rings
Peppercorn Sauce, Red Wine Jus (GF), White Wine Sauce, Mushroom Sauce
- £2.00

Dessert Selection – All Priced At £6.25

Rum and Vanilla Crème Brulée with a Pistachio Crumb served with a Shortbread Biscuit (GF)
Eton Mess with Fresh Whipped Cream, Meringue and Fruit Compote (GF)
Chocolate and Caramel Brownie served with Salted Caramel Ice Cream and Chocolate Sauce (GFO)
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Cheese Platter with a Selection of Three Cheeses, Celery, Grapes, Chutney and a Biscuit Assortment
- £7.50

Raspberry Cheesecake served with Raspberry Coulis, a Brandy Snap and Cherry Ice Cream
Vanilla Panna Cotta served with Fresh Fruit and a Shortbread Biscuit (GF)
Chocolate Trio – Chocolate Torte accompanied by a Chocolate Mousse and Chocolate Ice Cream
Tropical Trio - Lemon Tart and Mango Mousse served with Passionfruit Sorbet
Vanilla Ice Cream with Café Curls and Chocolate Sauce
- £4.95 (GFO)

Selection of teas, coffees and other hot drinks also available

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please inform a member of staff before ordering.