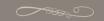


SUNDAY LUNCH

TO START



Chef's Soup of the Day (V, GFO)

Served with a warm crusty roll £4.50

Chicken Liver Pâté (GFO)

A smooth homemade pate served with a mini loaf, red onion & balsamic marmalade £6

Crayfish & Prawn Cocktail (GFO)

With a Marie Rose sauce, on a bed of crispy gem lettuce and served with a mini loaf of bread £6.25

Almond Crusted Goats Cheese (GF)

With red onion compoté

£6

Chicken & Wild Mushroom Terrine

Wrapped in parma ham, served with tomato & gherkin relish & mini loaf

£6

SHARERS



The George Deli Slate

Chicken liver pâté, chicken terrine and mini stuffed camembert served with a selection of baked bread, marinated olives, sun-blushed tomato and tomato & gherkin relish

£14

George's Famous Fish Slate

Homemade fish gougons, breaded devilled whitebait and crayfish & prawn cocktail, served with Chef's tartare sauce and a mini loaf of bread £13

Box Baked Whole Camembert (V)

Stuffed with a balsamic & red onion marmalade, served with a selection of freshly baked breads

Tortilla Chips Baked with Cheese (V)

Served with homemade salsa & sour cream £7

Freshly Baked Breads (V)

A selection of warm crusty breads, marinated olives, sun-blushed tomatoes and infused oils **£6**

MAINS



Topside of Beef £12

Served with a yorkshire pudding, garlic & rosemary roast potatoes, mashed potato, honey roasted parsnip and seasonal vegetables

Apricot Stuffed Pork Loin £12

Served with a yorkshire pudding, garlic & rosemary roast potatoes, mashed potato, honey roasted parsnip and seasonal vegetables

Sunday Roast Platter £14

A large roast platter of beef, pork & honey glazed ham served with all the trimmings

Herb Crusted Haddock Fillet (GFO) £14

Served with new potatoes and a creamed leek sauce

Roast Chicken Supreme (GF) £14

With a shard of crisp parma ham served with roast new potatoes, green beans & a wild mushroom & madeira sauce

Roast Root Vegetable Cottage Pie (V, GF) £12

Topped with creamy mashed potato, served with seasonal vegetables

The George Beef Burger (DFO) £12

Our 7oz burger topped with smoked bacon and cheddar or stilton, held together in a brioche bun with dressed salad and french fries

Our Famous Fresh Fish & Chips (DFO) £13

Lager battered haddock, served with chunky chips, Chef's mushy peas and tartare sauce

George's Beef Lasagne £12

Layers of beef bolognaise, béchamel sauce and pasta, served with salad and french fries

'Roast' Baguettes £8.50

Apricot stuffed pork & apple sauce, served with roast potatoes and a jug of gravy OR

Roast topside of beef and horseradish, served with roast potatoes and a jug of gravy

DESSERTS

£5.75



Citrus & White Chocolate Cheesecake

With lemon curd, fresh berries & fruit coulis

Chocolate, Baileys & Sultana Bread & Butter Pudding

Served with custard

Fresh Raspberry & Vanilla Crème Brûlée (GFO)

Garnished with fresh berries and shortbread biscuit

Fresh Mixed Berry Pavlova (GF)

With a Chantilly cream & fruit coulis

Gooey Chocolate Brownie (GF)

Served with chocolate covered honeycomb & vanilla ice-cream

Sticky Toffee Pudding (GF)

Served with a rich toffee sauce and vanilla ice-cream

Blackcurrant & Liquorice Parfait (GF)

With a mixed berry compoté, coulis & pouring

Selection of Cheese & Biscuits

Drumloch Cheddar Cheese, Colston Bassett Stilton and French Brie, served with a selection of biscuits and our red onion marmalade

£6 for one £9 for two

Why not enjoy with a Glass of Taylor's Port

Selection of Luxury Ice Cream

Choose from:

Vanilla (GF)

Chocolate

Strawberry

Caramelita

Maple & Walnut

Mint Chocolate
White Chocolate

Rum & Raisin

Espresso

£1.50 per scoop

Please note, all food is subject to availability.
Wheat tolerance, nut allergy and other dietary requirements; please ask a member of staff for assistance.

GF = Gluten Free, GFO = Gluten Free Option DF = Dairy Free, DFO = Dairy Free Option

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