

TO START



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

Served with a warm crusty roll

£4.75

Chicken Liver Pâté (GFO)

A smooth homemade pâté served with a toasted mini loaf and red onion and balsamic marmalade.

£6

Crayfish & Prawn Cocktail (GFO)

With a Marie Rose sauce, on a bed of crispy gem lettuce and served with a toasted mini loaf.

£6.50

Corned Beef Hash

Served with soft poached egg, crispy bacon and wholegrain mustard dressing.

£6.50

Ham Hock and Apricot Terrine (DF, GFO)

Wrapped in Parma Ham, served with an apple and pear relish, side salad and a toasted mini loaf.

£6.50

Sweet Potato Falafel (Ve, GF, DF)

Sweet potato and chickpea falafel with roasted carrot hummus, pickled slaw and lemon dressing.

£6

SHARERS



George slate

Chicken liver pâté, ham hock and apricot terrine and mini stuffed camembert served with a selection of baked breads, marinated olives, sun blushed tomato and an apple and pear relish.

£14

Seafood Slate

Homemade fish goujons, breaded devilled whitebait, and crayfish and prawn cocktail served with tartare sauce and a mini loaf of bread.

£15

Box Baked Whole Camembert (V)

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

£11

Baked Tortilla Chips with Cheese (V)

Served with homemade salsa and sour cream.

£7

Add sliced Avocado supp £2

Freshly Baked Breads (V)

A selection of warm crusty breads, marinated olives, sun blushed tomatoes and infused oils

£6



MAIN MENU

TRADITIONAL DISHES



Beer Battered Haddock & Chips (DF)

Beer battered haddock, served with chunky chips, chef's mushy peas and tartare sauce.

£14

Beer Battered Halloumi (V)

Beer battered halloumi served with chunky chips, chef's mushy peas and tartare sauce.

£13

Beef Lasagne

Layers of beef Bolognese, Béchamel sauce and pasta, served with salad and French fries.

£13

Steak & Ale Cobbler

Tender beef chuck gently braised in cask ale with a scone style pastry, served with chunky chips and seasonal vegetables.

(add Stilton for 50p supplement)

£13.50

Lambs Liver & Bacon (GFO)

Pan fried lamb's livers on a bed of creamy mash with a red onion gravy, smoked bacon and seasonal vegetables.

£12

The George Burger (DFO)

Our 7oz beef burger or Cajun chicken fillet topped with smoked bacon and cheddar or stilton, in a toasted brioche bun, with dressed salad, coleslaw and French fries.

£14

Herb Crusted Haddock (GFO)

Served with sweet cucumber and dill sauce, new potatoes and seasonal vegetables.

£14

STEAK SAUCES



Mushroom & Stilton (GF)

Black Pepper (GF)

Diane (GF)

£2

SPECIALITY DISHES



BBQ Chicken Supreme (GF)

George special BBQ sauce, crisp Parma ham, Mozzarella, roast new potatoes and seasonal greens.

£14.50

Roasted Pork Belly (GF)

Served with mashed potato, braised red cabbage, French beans and a red wine jus.

£18

Pan Fried Seabass Fillets (GFO, DF)

Served on a lemon and asparagus risotto, with calamari garnish.

£17

Asparagus, Red Onion,

Spinach and Brie Tart (V, GF)

Served with French fries, mixed salad and a balsamic syrup.

£13

Fragrant Thai Red Curry (VeO)

Served with coriander rice and prawn Crackers. (add chicken for £3 supplement)

£13

Mixed Bean and

Sweet Potato Chilli (VeO)

Served with coriander rice, sliced avocado, sour cream and tortilla crisps.

£13

FROM THE GRILL



Our steaks are sourced from a local butcher, using local farms and are all matured for at least 28 days

10oz 'D' cut Gammon Steak (GFO, DF)

Served with fried egg and pineapple fritter, half a grilled tomato, mushrooms, peas and chunky chips

£14

8oz Heart of Rump Steak (GF, DF)

This continental cut is more tender and thicker than a traditional rump, while remaining lean and flavoursome.

£20

8oz Sirloin Steak (GF, DF)

This cut is tender with a nice amount of marbling, it comes from just behind the fore rib.

£19

14oz T-Bone Steak (GF, DF)

This steak gives you a mix of the finest cuts of beef, with sirloin on one side and fillet on the other.

£26

Beef steaks are served with a Portobello mushroom, roast cherry tomatoes, coleslaw and chunky chips

16oz Chateaubriand for 2 People

Thick cut tender fillet steak to share, served medium rare on a bed of Mash Potato with Onion rings, and a choice of sauce, as well as all the usual accompaniments.

£46

Please order 24 hours in advance

SIDES

- Garlic Ciabatta Bread £3**
Cheesy Garlic Ciabatta Bread £4
Chunky Chips (GF, DF) £3
French Fries (GF, DF) £3
Dressed Side Salad (GF, DF) £3
Homemade Coleslaw (GF, DF) £2.50
Onion Rings (DF) £2.50
Seasonal Vegetables (GF, DFO) £2.50
Bread Roll 50p

DIGESTIF

Courvoisier Cognac

**Ask at the bar
to see our single Malt Whiskey
Selection**

Taylors Port

DESSERTS £6

Black Cherry Cheesecake

Served with white chocolate ice cream and summer berry coulis.

Chocolate, Baileys & Sultana Bread & Butter Pudding

Served with warm vanilla custard.

Brulee of the Moment (GFO)

With fruit coulis, mixed berries and shortbread biscuit.

Strawberry & Raspberry Eton Mess (GFO)

Served with mixed berries in a brandy snap basket.

Sticky Toffee Pudding (GF)

Served with a rich toffee sauce and vanilla ice cream.

Gooey chocolate Brownie (GF)

Served with chocolate covered honeycomb and vanilla ice cream.

ALLERGENS

Please ask a team member for more information.

As we make all our food fresh on site, using shared equipment in a busy environment, some products may not be suitable for those with **SEVERE** allergies.

Please ask a Team Member every time you visit as ingredients may have changed since your last purchase.

All dietary requirements please ask a member of staff.

GF = Gluten Free
GFO = Gluten Free Option
DF = Dairy Free
DFO = Dairy Free Option
V = Vegetarian
Ve = Vegan
VeO = Vegan Option



THE GEORGE COLEORTON

www.thegeorgecoleorton.com


[facebook.com/georgeinncoleorton](https://www.facebook.com/georgeinncoleorton)



Search the George Inn,
Coleorton, Leicester.

CHEESE BOARD

Mature Cheddar with smoked paprika, French brie and Colston Bassett Stilton served with a selection of biscuits, our red onion marmalade and frozen grapes.

£6 for one £9 for two

SELECTION OF LUXURY ICE CREAM

Vanilla (GF)
Vegan Vanilla Ice Cream (Ve, GF, DF)
Chocolate
Strawberry
Caramelita
Maple & Walnut
Mint Chocolate
White Chocolate
Rum & Raisin
Cappuccino
Lemon and Raspberry Sorbet (Ve, GF)

£1.50 per scoop