



THE
GEORGE
COLEORTON

SUNDAY MENU

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

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

MAINS



Topside of Beef

Served with a Yorkshire pudding, garlic & rosemary roast potatoes, mashed potato, honey roasted parsnips and seasonal vegetables.

£13

Apricot Stuffed Pork Loin

Served with a Yorkshire pudding, garlic & rosemary roast potatoes, mashed potato, honey roasted parsnips and seasonal vegetables.

£13

Sunday Roast Platter

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

£15

Herb Crusted Haddock (GFO)

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

£14

BBQ Chicken Supreme (GF)

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

£14.50

Asparagus, Red Onion, Spinach and Brie Tart (V, GF)

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

£13

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

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

Mixed Bean and Sweet Potato Chilli (VeO)

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

£13

'Roast' Baguettes

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.

£8.50

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

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.

Goopy 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**

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



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