

TO START



Chef's Soup of the Day

Served with freshly baked bread.

£4.75

Chicken Liver Pâté (GFO)

A smooth homemade pâté, red onion and balsamic marmalade, served with freshly baked bread.

£6

Crayfish & Prawn Cocktail (GFO)

With Marie Rose sauce on a bed of crisp gem lettuce, served with freshly baked bread.

£6.50

Black Pudding, Crispy Duck and Smoked Bacon Stack (DF)

Served with a soft poached egg and honey mustard dressing.

£6.50

Chicken and Wild Mushroom Terrine (GFO)

Wrapped in Parma ham, served with roasted sweetcorn salsa and freshly baked bread.

£6.50

Pistachio, Sweet Potato, Fresh Herb Falafel (Ve, GF)

Served with sweet red pepper hummus, roasted chick pea, pickled slaw and tahini dressing.

£6

SHARERS



George slate

Chicken liver pâté, mini stuffed camembert and chicken and wild mushroom terrine, served with freshly baked bread, marinated olives, sun-blushed tomatoes and roasted corn salsa.

£14

Seafood Slate

Homemade fish goujons, breaded devilled whitebait, crayfish and prawn cocktail, all served with tartare sauce and freshly baked bread.

£15

Box Baked Whole Camembert (V)

Stuffed with red onion and balsamic marmalade, served with freshly baked bread.

£11

Baked Tortilla Chips with Cheese (VeO)

Served with homemade salsa and sour cream.

£7 (add avocado for £2 supplement)

Freshly Baked Focaccia (VeO)

Warm homemade focaccia, 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

Side Salad (GF, DF) £3

Homemade Coleslaw (GF, DF) £2

Onion Rings (DF) £2.50

Seasonal Vegetables (GF, DFO) £2.50



THE
GEORGE
COLEORTON

MAIN MENU

TRADITIONAL DISHES



Fish & Chips (DF)

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

£14

Halloumi and Chips (V)

Beer battered halloumi served with chunky chips, chef's mushy peas and spicy mayo.

£13

Beef Lasagne

Layers of beef Bolognese, béchamel sauce and pasta, served with side salad, French fries and coleslaw.

£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 creamy crab and leek sauce, new potatoes and seasonal vegetables.

£14

SPECIALITY DISHES



Roast Chicken Supreme (DFO, GF)

Served with pea and chorizo risotto, tomato and red pepper sauce and crisp Parma ham.

£15

Confit Duck Legs (GF)

Served with mashed potato, seasonal greens and tangy orange sauce.

£18

Creamy Seafood Linguini

With king prawn, calamari, green lip mussels, crab and spinach, served with garlic bread.

£17

Wild Mushroom, Tarragon and Mozzarella Tart (V, GF)

Served with French fries, side salad, balsamic syrup and truffle oil.

£13

The George Curry (VeO, GFO)

A spiced and sweet Indian style vegetable, lentil and chickpea curry served with coriander rice and naan bread.

(add chicken for £3 supplement)

£13

Spicy Mixed Bean and Sweet Potato Enchiladas (VeO, GFO)

With tomato and red pepper sauce, French fries, sliced avocado and a side salad.

£13

FROM THE GRILL



Beef steaks are served with a portobello mushroom, roast cherry tomatoes, homemade coleslaw and chunky chips (DFO, GF).

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

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

£21

8oz Sirloin Steak

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

£20

14oz T-Bone Steak

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

£27

16oz Chateaubriand for 2 People

(Limited availability)

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.

£50

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

HOMEMADE STEAK SAUCES



Mushroom & Stilton (GF)

Black Pepper (GF)

Diane (GF)

£2

Ask to see our Sunday Lunch Menu

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

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Search the George Inn,
Coleorton, Leicester.

DESSERTS £6



Vanilla, Strawberry and White Chocolate Cheesecake

Served with coconut ice cream and 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.

Eton Mess (GFO)

Peach, mango and raspberry Eton mess, in a brandy snap basket.

Ginger Sticky Toffee Pudding (VeO)

Served with a rich toffee sauce and vanilla ice cream.

Goey Chocolate Brownie (GF)

Served with chocolate covered honeycomb and vanilla ice cream.

CHEESE BOARD



**Red Leicester, 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

Why not try a glass of Taylor's Port?

SELECTION OF LUXURY ICE CREAM



Vanilla (GF)

Vegan Vanilla Ice Cream (Ve, GF)

Chocolate

Strawberry

Caramelita

Maple & Walnut

Mint Chocolate

White Chocolate

Rum & Raisin

Coconut

Cappuccino

Lemon or Raspberry Sorbet (Ve, GF)

£1.50 per scoop