

## 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**



# THE GEORGE COLEORTON

## SUNDAY MENU

## ROASTS



### **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**

### **Veggie Roast (V)**

Our vegetarian sausages served with roasted new potatoes, mashed potato, honey roasted parsnips and seasonal vegetables.  
**£12**

### **Sunday Roast Platter**

A large roast platter of beef, pork & honey glazed ham served with all the trimmings  
**£16**

### **'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**

## MAINS



### **Herb Crusted Haddock (GFO)**

Served with creamy crab and leek sauce, new potatoes and seasonal vegetables.  
**£14**

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

Served with French fries, side salad, balsamic syrup and truffle oil.  
**£13**

### **Fish & Chips (DF)**

Beer battered haddock, served with chunky chips, chef's mushy peas and tartare sauce.  
**£14**

### **Roast Chicken Supreme (DFO, GF)**

With roasted new potatoes, seasonal greens, tomato and red pepper sauce and crisp Parma ham.  
**£15**

### **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 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**

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

With tomato and red pepper sauce, French fries, sliced avocado and a side salad.  
**£13**

## 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**

Ask to see our Main Menu,  
Available Tuesday to Saturday

## 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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tripadvisor

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**