

STARTERS



Soup of the day

Focaccia wedge

Chicken Liver Pâté

Smoked bacon & red onion marmalade, dressed salad, sliced focaccia

£6.50

Crayfish & Prawn Cocktail

Marie Rose sauce, charred tiger prawn, crisp gem lettuce, sliced focaccia

Black Pudding Scotch Egg

Smoked bacon, piccalilli, dressed salad

Sliced Oak Smoked Salmon

Smoked salmon & dill mousse, horseradish & celeriac remoulade, crispy skin, sliced focaccia

Sun Blushed Tomato & **Roasted Beetroot Falafel** (Ve)

Smoked almond & chipotle hummus, spiced chick pea, pickled slaw, pesto

SHARERS



George

Chicken liver pâté, black pudding scotch egg, mini honey baked camembert, piccalilli, bacon & red onion jam, marinated olives, sun-blushed tomatoes, sliced focaccia

£16

Seafood

Beer battered fish goujons, oak smoked salmon, smoked salmon mousse, crayfish & prawn cocktail, tartare sauce, horseradish & celeriac remoulade, sliced focaccia

£18

Veggie (V)

Sun blushed tomato & roasted beetroot falafel, smoked almond & chipotle hummus, pickled slaw, mini baked camembert, beer battered halloumi, marinated olives, sun blushed tomatoes, sliced focaccia

£14

Camembert (V)

Baked with honey, roasted garlic, rosemary & sea salt, sliced focaccia

£12

Nachos (V/VeO)

Cheese, salsa, sour cream, jalapenos, guacamole

SUNDAY MENU

ROASTS



Topside of Beef

Yorkshire pudding, garlic & rosemary roast potatoes, mash, honey roasted parsnips, seasonal vegetables, gravy

£14

Loin of Pork

Yorkshire pudding, garlic & rosemary roast potatoes, apricot stuffing, mash, honey roasted parsnips, seasonal vegetables, crackling, gravy £14

Sunday Roast Platter

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

£17

Veggie Roast (V/VeO)

Vegetarian sausages served with roasted new potatoes, mash, honey roasted parsnips & seasonal vegetables, veggie gravy

£13

Confit Chicken Supreme

Yorkshire pudding, garlic & rosemary roast potatoes, mash, honey roasted parsnips, seasonal vegetables, gravy

£16

Roast Baguettes

Loin of pork & apple sauce, served with roast potatoes and a jug of gravy.

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

£9

MAINS



Beer Battered Fish

Chips, mushy peas, tartare sauce £15

Beer Battered Halloumi (V)

Chips, mushy peas, sweet chilli dip £13

Beef Lasagne

7oz Beef Burger

Smoked bacon, cheddar or stilton, toasted brioche bun, onion ring, skin on fries, dressed salad, coleslaw

£15

Jerk Chicken Fillet Burger

Smoked bacon, cheddar or stilton, toasted brioche bun, grilled pineapple, skin on fries, dressed salad, coleslaw

£15

Sun Blushed Tomato & Roasted Beetroot Falafel Burger (V/VeO)

Smoked almond & chipotle hummus, cheddar, stilton or vegan cheese, toasted sourdough bun, onion ring, skin on fries, dressed salad

£13

Katsu Curry

Crispy chicken thighs **or** crispy garlic smoked tofu vegetables with lime & coriander

£17/£14

Herb Crusted Haddock

Creamy crab & leek sauce, new potatoes, seasonal vegetables

£15



Garlic Ciabatta £3 Cheesy Garlic Ciabatta £4 Chips £3.50 Skin on Fries £3.50 Side Salad £3 Coleslaw £2 Onion Rings £3 Seasonal Vegetables £2.50

ALLERGENS

Please ask a team member or visit the allergen section on our website 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.



GEORGE

COLEORTON

Ask to see our Main Menu, available Tuesday to Saturday

All dietary requirements please ask a member of staff.

∨ = **V**egetarian

∨e **= Vegan**

Ve○ = **Vegan Option**

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Search the George Inn,

HOT DRINKS

Americano
Latte
Espresso
Double Espresso
Cappuccino
Flat White



Macchiato
Decaffeinated
Floater Coffee
Liqueur Coffee
Selection of Teas

DESSERTS £6.50



Special Cheesecake

Ask about todays cheesecake

Chocolate, Baileys & Sultana Bread & Butter Pudding

Vanilla custard

Vanilla Crème Brûlée

Citrus shortbread biscuit

Black Forest Eton Mess

Chantilly cream, crushed meringue, kirsch soaked chocolate sponge, chocolate sauce, cherries, brandy snap basket

Ginger Sticky Toffee Pudding (VeO)

Toffee sauce, vanilla ice cream

Chocolate Brownie

Chocolate covered honeycomb, chocolate sauce, vanilla ice cream

CHEESE BOARD



Choose from;
Red Leicester, French Brie,
Colston Bassett Stilton,
Goats Cheese

& Black Bomber Cheddar

...served with a selection of crackers, piccalilli & frozen grapes.

£7 for 3 Cheeses / £10 for 5 Cheeses

ICE CREAM



Vanilla (GF)

Vegan Vanilla (Ve, GF)

Chocolate

Strawberry

Caramelita

Maple & Walnut

Mint Chocolate

White Chocolate

Rum & Raisin

Coconut

Cappuccino

Lemon Sorbet (Ve, GF)

Raspberry Sorbet (Ve, GF)

£1.50 per scoop