# THE GEORGE coleorton

#### Starters

Soup of the day, focaccia wedge  $\pounds 5.5$ 

Chicken Liver Paté, smoked bacon & red onion jam, dressed salad, sliced focaccia  $\pounds$ 7

Crayfish & Prawn Cocktail, Marie rose sauce, charred tiger prawn, gem lettuce, sliced focaccia  $\pounds 8$ 

Chicken & Chorizo Terrine, wrapped in Parma ham, sweetcorn & chilli relish, focaccia  $\pounds 7$ 

Sliced Oak Smoked Salmon, smoked salmon & dill mousse, horseradish & celeriac remoulade, crispy skin, sliced focaccia  $\pounds$ 7.5

Wild Mushroom & Sweet Potato Falafel (Ve), walnut & truffle hummus, candied walnuts, basil pesto £7

Black Pudding Stack, shredded duck, smoked bacon, poached egg, mixed leaves, wholegrain & honey dressing  $\pounds_8$ 

#### Sharers

**George,** chicken liver paté, Chicken & Chorizo Terrine, mini honey baked camembert, bacon & red onion jam, sweetcorn & chilli relish, mixed olives, sun-blushed tomatoes, sliced focaccia, crudities  $\pounds_{18}$ 

**Seafood**, beer battered fish goujons, sliced oak smoked salmon, smoked salmon & dill mousse, crayfish & prawn cocktail, tartar sauce, horseradish & celeriac remoulade, sliced focaccia  $\pounds 20$ 

**Veggie** (V), wild mushroom & sweet potato falafel, walnut & truffle hummus, candied walnuts, mini baked camembert, beer battered halloumi, mixed olives, sun blushed tomatoes, sliced focaccia, crudites  $\pounds 16$ 

Camembert (V), baked with honey, rosemary garlic oil, sea salt, sliced focaccia & crudities  $\pounds 15$ 

Nachos (V/VeO), cheese, salsa, sour cream, jalapenos, guacamole £9

### Mains

Beer Battered Fish, chips, mushy peas, tartar sauce  $\pounds15.5$ 

Beer Battered Halloumi (V), chips, mushy peas, sweet chilli dip £13.5

Beef Lasagne, skin on fries, dressed salad, coleslaw  $\pounds$ 14.5

**Steak & Ale Cobbler**, beef chuck braised in cask ale, scone style pastry, chips, vegetables with cheddar or stilton?  $\pounds$  15.5

**Pan Fried Lambs Liver,** mash, red onion gravy, smoked bacon, vegetables  $\pounds 14$  add black pudding for  $\pounds 1$  supplement

702 Beef Burger, smoked bacon, to asted brioche bun, onion ring, skin on fries, dressed salad, coles law with cheddar, brie or stilton?  $\pounds$ 15.5

Hunter's Chicken Burger, smoked bacon, toasted brioche bun, onion ring, skin on fries, dressed salad, coleslaw with cheddar, brie or stilton?  $\pounds 15.5$ 

Wild Mushroom & Sweet Potato Falafel Burger (V/VeO), walnut & truffle hummus, toasted sourdough bun, onion ring, skin on fries, dressed salad with cheddar, brie, vegan cheese or stilton?  $\pounds$ 15.5

Herb Crusted Haddock, creamy crab & leek sauce, new potatoes, vegetables  $\pounds 15.5$ 

10oz 'D' cut Gammon Steak, fried egg, pineapple fritter, grilled tomato, mushrooms, garden peas, chips £16

Katsu Curry, katsu curry sauce, coconut rice, julienne vegetables with lime & coriander, choice of the following: Crispy Chicken Thighs £18 Crispy Garlic Smoked Tofu £14.5 (Ve) Breaded Fish Goujons £17

# Steaks

Our steaks are sourced from a local butcher, using local farms and are all matured for at least 28 days. They are served with a portobello mushroom, roast cherry tomatoes, coleslaw, salad garnish & chips. 802 Heart of Rump £24 802 Sirloin £25 1402 T-Bone £31 1202 Ribeye £30 802 Fillet £32 1602 Chateaubriand for 2 People; usual steak accompaniments + 2 sauces, mash & onion rings £60

	Mushroom & Stilton £3	Thyme & Bacon Cream Sauce $\pounds 3$	Black Pepper £3	Garlic Butter $\pounds$ 1.5
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## Sides

Garlic Ciabatta £4	Cheesy Garlic Ciabat	ta £4.5	Chips £4	Skin on Fries $\pounds 4$	
Dressed Salad £3	Coleslaw £2.5	Mixed Olives	£3	Onion Rings £3.5	Veg <i>£</i> 2.5

### Desserts £7

Special Cheesecake, ask about today's cheesecake Chocolate, Baileys & Sultana Bread & Butter Pudding, vanilla custard Vanilla Crème Brúlée, citrus shortbread biscuit Special Pavlova, ask about today's pavlova Ginger Sticky Toffee Pudding (VeO), toffee sauce, vanilla ice cream Chocolate Brownie, chocolate covered honeycomb, chocolate sauce, vanilla ice cream

#### Cheeseboard

Choose from; Red Leicester, French Brie, Colston Bassett Stilton, Goats Cheese & Black Bomber Cheddar served with a selection of crackers, smoked bacon & red onion jam, frozen grapes.  $\pounds$ 7.5 for 3 Cheeses /  $\pounds$ 10.5 for 5 Cheeses

#### Ice Cream £1.75 per scoop:

Vanilla,	Vegan Va	nilla (Ve),	Chocolate	, Strawberry	y, Caramelita,	Pistachio,	
Coffee & A	maretto,	Mint Choc	olate, R	um & Raisin,	Lemon Sorbet (	Ve), Apple S	orbet (Ve)

# Allergens

All dietary requirements please ask a member of staff. V = Vegetarian. Ve = Vegan VeO = Vegan Option. Please ask a team member for more information. As we make all our food fresh onsite, 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. **Visit our website for more information:** www.thegeorgecoleorton.com/menus/

