

Sunday Menu

Starters

Soup of the day, focaccia wedge £5.5

Chicken Liver Pâté, smoked bacon & red onion jam, dressed salad, sliced focaccia £7

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

Chicken & Chorizo Terrine, wrapped in Parma ham, sweetcorn & chilli relish, focaccia £7

Sliced Oak Smoked Salmon, smoked salmon & dill mousse, horseradish & celeriac remoulade, crispy skin, sliced focaccia £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 £8

Mains

Beer Battered Fish, chips, mushy peas, tartar sauce £15.5

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

Beef Lasagne, skin on fries, dressed salad, coleslaw £14.5

7oz Beef Burger, smoked bacon, toasted brioche bun, onion ring, skin on fries, dressed salad, with cheddar, brie or stilton? £15.5

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

Herb Crusted Haddock, creamy crab & leek sauce, new potatoes, vegetables £15.5

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

Sharers

George, chicken liver pâté, Chicken & Chorizo Terrine, mini honey baked camembert, bacon & red onion jam, sweetcorn & chilli relish, mixed olives, sun-blushed tomatoes, sliced focaccia, crudities £18

Seafood, beer battered fish goujons, sliced oak smoked salmon, smoked salmon & dill mousse, crayfish & prawn cocktail, tartar sauce, horseradish & celeriac remoulade, sliced focaccia £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 £16

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

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

Roasts served with

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

Topside of Beef, £15

Loin of Pork, apricot stuffing & crackling £15

Sunday Roast Platter, beef, pork & ham, an extra Yorkshire, apricot stuffing & crackling £19

Confit Chicken Supreme, £17

Veggie Roast (V/VeO), Vegetarian sausages, roasted new potatoes, mash, honey roasted parsnips, veg, Yorkshire pudding & veggie gravy £14

Roast Baguettes, *roast potatoes & gravy*

Roast Topside of Beef £9 Loin of Pork £9

Platter; beef, pork & ham £11

Sides

Garlic Ciabatta £4 Cheesy Garlic Ciabatta £4.5
Chips £4 Skin on Fries £4 Dressed Salad £3
Coleslaw £2.5 Mixed Olives £3
Onion Rings £3.5 Veg £2.5

Desserts £7

Special Cheesecake, ask about today's cheesecake

Chocolate, Baileys & Sultana Bread & Butter Pudding, vanilla custard

Vanilla Crème Brûlée, 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.

£7.50 for 3 Cheeses / £10.50 for 5 Cheeses

Ice Cream £1.75 per scoop:

Vanilla, Vegan Vanilla (Ve), Chocolate, Strawberry, Caramelita, Pistachio,

Coffee & Amaretto, Mint Chocolate, Rum & Raisin, Lemon Sorbet (Ve), Apple Sorbet (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/

