

Soup, focaccia wedge £6.5

Chicken Liver Paté, red onion, cranberry & apricot jam, dressed salad, sliced focaccia £7.75

Crayfish & Prawn Cocktail, Marie rose sauce, charred tiger prawn, gem lettuce, sliced focaccia £8.5

Spanakopita, poached egg, filo basket £7.25

Sliced Oak Smoked Salmon, smoked salmon & dill mousse, horseradish & celeriac remoulade, crispy skin, sliced focaccia £8.25

Sun Blush Tomato, Basil & Olive Falafel, red pepper hummus, basil pesto, toasted pinenuts £7.5

Lamb Kofta Scotch Egg, tzatziki £8.5

Sharers

George, chicken liver paîté, lamb kofta scotch egg, mini honey baked camembert, red onion, cranberry & apricot jam, mixed olives, sun-blushed tomatoes, sliced focaccia, crudities £19.25

Seafood, beer battered fish goujons, sliced oak smoked salmon, smoked salmon & dill mousse, crayfish & prawn cocktail, tartar sauce, horseradish & celeriac remoulade, sliced focaccia £21.5

Veggie (V), sun blush tomato, basil & olive falafel, red pepper hummus, basil pesto, toasted pinenuts, mini baked camembert, beer battered halloumi, mixed olives, sun blushed tomatoes, sliced focaccia, crudites £18

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

Nachos (V/VeO), cheese, salsa, sour cream, jalapenos, quacamole £10.5

Mains

Beer Battered Fish, chips, mushy peas, tartar sauce £16

Beer Battered Halloumi (V), chips, mushy peas, sweet chilli dip £15

Beef Lasagne, skin on fries, dressed salad, coleslaw £15.5

Steak & Ale Cobbler, beef chuck braised in cask ale, scone style pastry, chips, veg with cheddar or stilton?£16.5

Pan Fried Lambs Liver, mash, red onion gravy, smoked bacon, veg £14.75 add black pudding for £1

7oz Beef Burger, smoked bacon, toasted brioche bun, onion ring, skin on fries, dressed salad, coleslaw, with cheddar or stilton? £16 *or add halloumi for a £1*

Piri Piri Chicken Burger; battered chilli, smoked bacon, toasted brioche bun, skin on fries, dressed salad, tomato & sweetcorn salsa,

with cheddar or stilton? £16 or add halloumi for a £1

Sun Blush Tomato, Basil & Olive Falafel Burger (V/VeO), red pepper hummus, toasted sourdough bun, onion ring, skin on fries, dressed salad,

with cheddar, vegan cheese or stilton? £16 or add halloumi for a £1

Herb Crusted Haddock, creamy crab & leek sauce, new potatoes, veg £16

10oz Gammon Steak, fried egg, pineapple fritter, grilled tomato, mushrooms, garden peas, chips £16.5

Katsu Curry, katsu curry sauce, coconut rice, julienne veg, lime & coriander, choice of the following:

Crispy Chicken Thighs £18.5 Crispy Garlic Smoked Tofu £15 (Ve) Breaded Fish Goujons £17.5

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.

8oz Heart of Rump £25

8oz Sirloin £26

12oz Ribeye £31

14oz T-Bone £32

8oz Fillet £33

16oz Chateaubriand for 2; the usual steak accompaniments + 2 sauces, mash & onion rings £65

Add a tiger prawn for £2.5 0R a steak sauce?

Mushroom & Stilton £3

Diane £3

Black Pepper £3

Garlic Butter £1.5

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 £4

Veg £3.5

Desserts £7.5

Special Cheesecake, ask about today's cheesecake

White Chocolate & Raspberry Bread & Butter Pudding, white chocolate sauce, custard, raspberry ripple ice cream Vanilla Crème Brulée, 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

Choice of; Red Leicester, French Brie, Colston Bassett Stilton, Black Bomber Cheddar & the specials board cheese served with a selection of crackers, red onion, cranberry & apricot jam, frozen grapes.

£8 for 3 Cheeses / £11 for 5 Cheeses

Tce Cream £2 per scoop:

Vanilla, Vegan Vanilla,

Strawberry,

Caramelita,

Pistachio, Rum & Raisin,

Chocolate,

Coffee & Amaretto,

Mint Chocolate,

Lemon Sorbet,

Mango & Passionfruit Sorbet

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/



Please ask to see our Sunday Menu