

Main Menu

Starters

Soup, focaccia wedge £6.75

Chicken Liver Pâté, red onion, cranberry & apricot jam, dressed salad, sliced focaccia £8.5

Crayfish & Prawn Cocktail, Marie rose sauce, charred tiger prawn, gem lettuce, sliced focaccia £8.75

Sliced Oak Smoked Salmon, smoked salmon & dill mousse, horseradish & celeriac remoulade, crispy skin, sliced focaccia £8.75

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

Creamy Garlic Wild Mushrooms, toasted brioche, truffle oil £8

Beef Kebab, pitta bread, spring onion salad, tzatziki £9

Sharers

George, chicken liver pâté, sliced beef kebab, tzatziki, mini honey baked camembert, red onion, cranberry & apricot jam, mixed olives, sun-blushed tomatoes, sliced focaccia, crudities £21

Seafood, beer battered fish goujons, sliced oak smoked salmon, smoked salmon & dill mousse, crayfish & prawn cocktail, tartar sauce, horseradish & celeriac remoulade, sliced focaccia £22.5

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), honey, rosemary garlic oil, red onion cranberry & apricot jam, sea salt, focaccia & crudities £15

Nachos (V/VeO), cheese, salsa, sour cream, jalapenos, guacamole £11.5

Mains

Beer Battered Fish, chips, mushy peas, tartar sauce £16.5

Beer Battered Halloumi (V), chips, mushy peas, sweet chilli dip £16.5

Beef Lasagne, skin on fries, dressed salad, coleslaw £16

Steak & Ale Cobbler, beef chuck braised in cask ale, scone style pastry, chips, veg with cheddar or stilton? £17

Pan Fried Lambs Liver, mash, red onion gravy, smoked bacon, veg £15.5 *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? £17 *or add halloumi for a £1*

Chicken Tikka Burger; onion bhaji, smoked bacon, toasted brioche bun, skin on fries, dressed salad, mango & sweetcorn chutney, with cheddar or stilton? £17 *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? £17 *or add halloumi for a £1*

Herb Crusted Haddock, creamy crab & leek sauce, new potatoes, veg £16.5

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

Crispy Chicken Thighs £19 Crispy Garlic Smoked Tofu £16 (Ve) Panko Cod £18

Grill

10oz Gammon Steak, fried egg, pineapple fritter, grilled tomato, mushrooms, garden peas, chips £17.5

8oz Heart of Rump £26

8oz Sirloin £28

12oz Ribeye £33

10oz Herb Crusted Pork Cutlet £22

8oz Minted Barnsley Chop £20

served with a portobello mushroom, roast cherry tomatoes, coleslaw, salad garnish & chips.

16oz Chateaubriand for 2; the usual steak accompaniments + 2 sauces, mash & onion rings £69.5

Add 2 tiger prawns for £2.5 *OR* 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 £8

Special Cheesecake, ask about today's cheesecake

Chocolate Fudge Bread & Butter Pudding, butterscotch & vanilla custard, caramelita ice cream

Vanilla Crème Brûlée, citrus shortbread biscuit

Special Pavlova, ask about today's pavlova

Ginger Sticky Toffee Pudding (VeO), toffee sauce, vanilla ice cream

Duo of Chocolate Brownie & White Chocolate Blondie, 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.

£10 for 3 Cheeses / £12 for 5 Cheeses

Ice Cream £2 per scoop:

Vanilla, Vegan Vanilla, Strawberry, Caramelita, Pistachio, Rum & Raisin, Raspberry Ripple

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