THE GEORGE HOTEL

ladies that lunch

Monday to Saturday
from 12:00 to 14:00

Please inform a member of our team if you have any allergies or dietary requirements.

Our food is prepared in an environment where nuts, cereals containing gluten, and other allergens are present.

ladies that lunch

| 1 COURSE: £17 | 2 COURSES: £21 | 3 COURSES: £25 |

STARTERS

Seasonal Soup of the Day, Sourdough Bread & Butter
VEGAN | GLUTEN FREE WITH MODIFICATIONS

Crispy Whitebait & Calamari, with Saffron Garlic Mayonnaise

Pulled Pork Bao Bun, Teriyaki Mayonnaise & Spring Onion

Roasted Butternut Squash with Thyme, Grilled Goats Cheese & Spicy Honey

MAINS

Trio of Sausage: Cumberland, Venison & Caramelised Onion, with Creamy Mash, Gravy, Confit Shallots & Buttered Green Beans

Pumpkin Risotto, Toasted Pumpkin Seeds, Vegan Parmesan, Grilled Broccoli
VEGAN

Market Fish of the Day, Sweetcorn Chowder, Diced Vegetables & Peas, Golden New Potatoes

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream
GLUTEN FREE

Fruit Crumble of the Day, Nutty Crumb Topping, Vanilla Ice Cream or Custard
GLUTEN FREE

Lemon Posset, Cranberry Fruit Compote, Shortbread

Two Scoops of Ice Cream or Sorbet – Please ask your server for today's available flavours.
Upgrade to Affogato by adding a Double Shot Espresso | 2.00 Supplement

VEGAN WITH MODIFICATIONS | GLUTEN FREE WITH MODIFICATIONS

SEASONAL SANDWICHES

All Seasonal Sandwiches served with House Salad and Proper Chips or Fries.

HOT ROAST BEEF
Hand carved Sirloin of Beef, Rocket, Horseradish Mayo, Pot of Gravy, served in a Ciabatta Roll
| 13.00 | GLUTEN FREE WITH MODIFICATIONS

FISH BUTTY
Crispy Battered Haddock Fingers, Gem Lettuce, Tartare Sauce, served in a Soft White Bap
| 11.00 | GLUTEN FREE WITH MODIFICATIONS

SMOKED SALMON
Oak Smoked Salmon Bagel, Cream Cheese & Chives
| 13.00 | GLUTEN FREE WITH MODIFICATIONS

CORONATION
Garlic Roasted Chicken, Curried Mayo, Dried Apricot & Almonds, served on Ciabatta or Soft White Bap
| 12.00 | GLUTEN FREE WITH MODIFICATIONS

HUMMUS
Hummus, Beetroot & Rocket Sandwich
| 11.00 | VEGAN | GLUTEN FREE WITH MODIFICATIONS

FINGER SANDWICHES

All Finger Sandwiches served on either White or Brown Bread, with Vegetable Crisps and a Small Cup of Soup.

CHOOSE FROM:

Yorkshire Ham & Mature Cheddar
Smoked Salmon, Cream Cheese & Chives
Egg Mayonnaise & Watercress

| 10.00 | GLUTEN FREE WITH MODIFICATIONS

Go Traditional with a selection of Classic English Pub Food.

STEAK AND ALE PIE
Homemade Steak & Ale Pie, Seasonal Greens, Thick Gravy, Creamy Mash or Proper Chips
| 20.00

FISH & CHIPS
Crispy Battered Haddock, Proper Chips, Tartare Sauce, Lemon, Mushy or Garden Peas
| 18.50 | GLUTEN FREE

MOULES MARINIÈRE
Steamed Mussels, White Wine & Garlic Cream Sauce, Shallots, Parsley, Fries, Salad, Warmed Sourdough
| 22.00 | GLUTEN FREE WITH MODIFICATIONS

BURGER STACK
Two 4oz Beef Patties, Sweet Onion, Double Swiss Cheese, Dill Pickle, Lettuce, Tomato, Crispy Onion, Burger Sauce, Burger Bun, Fries
| Add Back Bacon, Pulled Pork, or Halloumi for £2
| 18.50 | GLUTEN FREE WITH MODIFICATIONS

HALLOUMI BURGER
Crispy Halloumi, Tomato & Chilli Jam, Honeycomb Crunch Lettuce, Tomato, Dill Pickle. Burger Bun, Fries
| Add Pulled Pork or Back Bacon for £2
| 18.50 | VEGETARIAN | GLUTEN FREE WITH MODIFICATIONS

RIB-EYE STEAK
10oz Rib-Eye Steak, Sauteed Mushroom, Vine Ripened Cherry Tomato, 'Proper' Chips, Dressed Rocket Salad
| Choose from Brandy Peppercorn or Blue Cheese Sauce
| 34.00 | GLUTEN FREE

SOYBEAN BURGER
Pan Fried Redefine Meat Burger, Vegan Applewood Cheese, Tomatoes, Lettuce & Dill Pickle, Burger Bun, Fries
| 18.50 | VEGAN WITH MODIFICATIONS | GLUTEN FREE

PUB CLASSICS