

# THE GEORGE

Our set menu features mouth-watering traditional roasts, as well as a variety of other delicious options to satisfy your cravings.

One course: £18 | Two courses: £23 | Three courses: £28

## TO START

### SOUP

Jerusalem Artichoke Soup  
with Toasted Sourdough

### PRAWN COCKTAIL

Hot Smoked Salmon, Prawns, Marie Rose Sauce,  
Lettuce, Salad & Brown Bread & Butter

### PARFAIT

Chicken Liver Parfait, Onion Marmalade,  
House Salad, Toasted Brioche

### SHALLOT TARTE TATIN

Maple & Thyme Glaze, Rocket Salad

### TEMPURA KING PRAWNS

Crunchy Asian Style Salad, Honey & Soy Dressing,  
Spring Onion, Coriander & Toasted Sesame Seeds

### MUSHROOMS

Pan Fried Wild Mushrooms, Garlic, Madeira &  
Herb Cream Sauce, Brioche

## TRADITIONAL SUNDAY ROASTS

### LAMB SHOULDER

Braised & Pressed Lamb Shoulder

### ROAST CHICKEN

Lemon & Thyme Roasted Chicken, Pork with Sage & Onion Stuffing

### ROAST PORK

Roasted Loin of Pork, Crackling

### ROAST BEEF

Roasted Sirloin of Beef

All our roasts are accompanied by rosemary roasted potatoes, carrot & swede mash, cauliflower cheese, maple roast carrots & parsnips, seasonal greens, Yorkshire pudding & Gravy.

VEGETARIAN OR VEGAN?

SWAP THE MEAT FOR A CHESTNUT ROAST

## OTHER GREAT MAINS

### HADDOCK & CHIPS

Battered Haddock, Fat Chips, Tartar Sauce, Mushy or Garden Peas.

### BEEF BURGER

Beef Burger, Lettuce, Tomato, Gruyere Cheese, Dill Pickle, Burger Sauce. Burger Bun, Fries & Coleslaw.

### MARKET FISH OF THE DAY

Curried Mussels, New Potatoes, Julienne of Carrot, Fennel & Celery

### RISOTTO

(VEGETARIAN)

Beetroot & Goats Cheese Risotto, Rocket & Crispy Onions

### DUCK LEG

Confit Duck Leg, Toulouse Sausage & Pancetta Cassoulet Stew, Charred Tenderstem

### CHICKEN KIEV

Breaded Chicken Supreme, Garlic Butter, Champ Mash, Seasonal Greens,  
Pancetta & Chicken Cream Sauce

### STEAK & ALE PIE

Seasonal Greens, Thick Gravy, Creamy Mash or Proper Chips

## FOR YOUR SWEET TOOTH

### STICKY TOFFEE PUDDING

Sticky Toffee Pudding, Toffee Sauce, Sea Salted Caramel Ice Cream

### TREACLE TART

Lime Whipped Cream, Blood Orange Sorbet

### CHRISTMAS PUDDING

Traditional Christmas Pudding, Cranberry Compote & Brandy Sauce

### CHEESEBOARD

Three Cheeses, Fruit Loaf, Crackers, Celery, Pickles, Frozen Grapes &  
Chutney

### CRUMBLE

Winter Plum Crumble, Nutty Crumb Topping,  
Served with Custard or Vanilla Ice Cream

### LEMON POSSET

Lemon Cookie, Strawberry Coulis

### POACHED PEAR

Mulled & Poached Pear, Clotted Cream & Brittle

### ICE CREAM & SORBET

2 Scoops of Ice Cream and/or Sorbet

ASK YOUR SERVER ABOUT FLAVOURS & AFFOGATO

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

If you have a food allergy or intolerance, please let us know before ordering.

A Discretionary Service Charge of 8% is added to all parties of 8 people or more.

