



THE GEORGE

Starters

Pork liver with duck & orange pate served with toasted ciabatta **9**

Camembert with toasted ciabatta and chutney (veggie) **14**

Hake goujons served with homemade tartare sauce and grilled lemon **8**

Garlic mushrooms with crusty bread (veggie) **8**

Soup of the day served with crusty bread **7**

Mains

The George Burger, a 7OZ smash burger with house burger sauce, American cheese, crispy onions and a gherkin served with skinny fries **18**
Available veggie

Plant based burger with sliced vegan cheese, iceberg lettuce, sliced beef tomato, vegan mayo & skin on fries **18**

Roasts

All our roasts are served with triple-cooked roasties, a Yorkshire pudding, honey roasted carrots & parsnips, seasonal greens & gravy

Striploin Beef 23.95

Roasted Lamb shank 23.95

Roast Chicken 19.95

Pork loin 19.95

Butternut squash & lentil Wellington (veggie) 18.95

Kids roast available 12.95 (excl lamb)

Sides

Skinny fries // Fat chips (VE, GF) **£5.5**

Cauliflower cheese (V) **£5.5**

Our menu descriptions do not include all ingredients so please make us aware of any allergies before ordering.

A discretionary 12.5% service charge will be added to your bill.

Desserts

Sticky toffee pudding (V) **£8**
Warm sticky toffee pudding served with custard or ice cream

Eton Mess, Chantilly cream, strawberry coulis, meringue & mixed Berries (V) **£8**

Salted caramel chocolate tart (V) **£8**
Chocolate pastry with a layer of salted caramel & dark chocolate filling, with a cocoa dusting

Homemade Apple crumble served with custard **£8**

Pana cotta with forest fruits & strawberry compote **£6.5**

Beers with stories to tell