

JANUARY MENU

BAR SNACKS

Mixed Greek olives (V) (Ve) (Gf)	3.95
Crispy calamari (Gf) with garlic aioli	5.95
Garlic flatbread (V) (Ve)* with houmous & olives	5.50
Halloumi fries (V) (Gf)	5.95

STONE BAKED PIZZA

Gluten free bases & vegan cheese
available on all pizzas

Margherita (V) Mozzarella, tomato, fresh basil & extra virgin olive oil	8.95
Pepperoni Tomato, mozzarella, pepperoni & sweet pickled jalapeño	10.95
Funghi (V) Herb roasted mushrooms, tomato, mozzarella & toasted pinenuts	9.95
Ham & mushroom Cured ham, mushroom, tomato & mozzarella	10.95
BBQ Pulled BBQ chicken, slow cooked onions, Parmesan, coriander & mozzarella	10.95
Extras Cheese, mushrooms, olives, capers or slow cooked onions + £1 Pepperoni, prawns, anchovies or roast chicken + £2	

STARTERS

Soup of the day with crusty bread	5.50
Loaded hash browns (Gf) with gooey nacho cheese, sour cream, pico de gallo, guacamole, jalapeños & shaved Parmesan. Add bacon +£1	5.95
Steamed mussels marinière style with crusty bread	7.95
Buffalo cauli wings (V) (Gf) (Ve)* spice coated & fried cauliflower with ranch dressing & pico de gallo	5.95
Chicken & smoked ham hock terrine with piccalilli & toasted sourdough	7.95
Prawn & avocado cocktail with Marie Rose sauce, baby gem lettuce & cherry tomatoes	8.50

(Gf) Gluten Free (V) Vegetarian (Ve) Vegan (Ve)* Vegan option available

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.



SIDES

Seasonal greens (V) (Gf)	2.95
House salad (V) (Gf)	3.50
House slaw (V) (Gf)	3.95
Garlic flat bread (V)	3.95
Grilled mushrooms (V) (Gf)	3.50
Skin on fries (V) (Ve) (Gf)	2.95
Onion rings (V) (Ve) (Gf)	2.95
Chunky chips (V) (Ve) (Gf)	2.95

DESSERTS

Sticky toffee pudding (Gf)	6.95
<i>with toffee sauce & vanilla ice cream</i>	
Double chocolate brownie (Gf)	6.95
<i>with vanilla ice cream & chocolate sauce</i>	
Apple & blackberry crumble	6.50
<i>with custard</i>	
Cheesecake of the day	6.95
Selection of ice creams (V)	
or sorbet of the day (Ve)	
<i>served with a wafer</i>	
2 scoops	4.50
3 scoops	5.95

PUB

Beer battered haddock & chips (Gf)	14.50
<i>with minted pea puree & tartare sauce</i>	
The George Signature Burger	15.50
<i>House recipe patty served in a brioche bun with skin on fries, battered onion ring, smoked streaky bacon, cheese, crisp lettuce, red onions & house burger sauce</i>	
<i>Add an extra burger patty for +£3</i>	
Buttermilk chicken burger	13.95
<i>served in a brioche bun with skin on fries, chipotle mayo, crisp lettuce & red onion</i>	
Grilled aubergine, field mushroom & chimichurri burger (V) (Ve)*	12.95
<i>with tomato relish & skin on fries. Add halloumi +£2</i>	
Cumberland sausage & mash	13.50
<i>with seasonal greens, onion gravy & sage</i>	
Pie of the day with mash, seasonal greens & gravy	14.95

MAINS

FISH OF THE DAY

see our blackboard

Steamed mussels <i>marinière</i> style with skin on fries	14.95
Grilled & spiced half chicken	14.95
<i>with BBQ or aioli sauce, red cabbage slaw, corn on the cob & skin on fries</i>	

STEAK

Served with skin on fries or chunky chips, roasted shallot, herb grilled mushroom & mixed leaves (Gf)

10 oz prime ribeye (<i>recommended medium</i>)	26.50
<i>Add garlic & parsley butter, Béarnaise, peppercorn, or chimichurri sauce +£2.</i>	