THE GEORGE
MAIN MENU | ALLERGENS

let's eat

Nibbles For The Table

Mixed Pitted Olives £5 14

Rustic Bread Board, Smoked Butter, Balsamic & Rapeseed Oil £6 **1,10,13,14**

Red Onion Bhaji, Minted Yoghurt £7 **3,4,13**

Deep-Fried Whitebait, Tartar Sauce, Lemon £7 **1,4,9,14**

Sharing Boards

Charcuterie Board | Cured Meats, Baked Mini Camembert, Artichoke, Spiced Tomato, Chutney, Rustic Breads £24 **1,2,3,4,8,10,11,12,13,14**

Fish Board | Oak Smoked Salmon, Prawn Cocktail, Whitebait, Scampi, Olives, Tartar Sauce, Ciabatta Croûtes £22 **1,2,3,4,8,9,10,11,12,13,14**

Starters

Comforting Bowl Of Soup, Warm Focaccia £7.50 **1,10,13,14**

Chicken, Tarragon & Prosciutto Presse, Mango & Shallot Salsa £11.50 **1,8,10,13,14**

Spring Onion & Parsley Fishcake, Tomato Compote, Roquette Salad £11 **4,8,9,12,14**

Crispy Tofu Cocktail, Lettuce, Cherry Tomato, Avocado, Marie Rose, Croûtes £9 **1,8,14**

Soft Goat's Cheese, Roasted Beetroot, Balsamic, Roquette £10 **1,10**

Seared Scallops, Creamed Peas, Baby Gem, Crispy Bacon £16 **3,10,14**

Mains

Fillet Of Sea Bream, Warm New Potato, Chorizo, Red Pepper & Tomato Sauce, £26 **4,10,14**

Butternut Squash & Blue Cheese Pappardelle, Spinach, Toasted Pine Nuts £21 **1,8,9,10,12,14**

Chicken Supreme, Confit Leg Bonbon, Creamed Potato, Woodland Mushrooms, Madeira Jus £25 **3,4,9,10,14**

Lamb Rump, Hasselback Potato, Roasted Shallot, Red Cabbage, Lamb Jus £32 **14**

Warm Noodle Bowl, Cherry Tomato, Edamame Beans, Red Pepper, Sweet Chilli Sauce £17 **1,8,14**

Add Ons | **Soy, Lime & Ginger Chicken, Grilled Halloumi** *Or* **Smoked Salmon** £4

British Steak, Triple Cooked Chips, Roasted Tomato, Flat Cap Mushroom | Market Price **3,4,14**

***Add Ons* | Peppercorn Sauce, Hollandaise Sauce, Red Wine Gravy *Or* Blue Cheese Sauce £3**

Classics

Smokey Burger, Beef Patty, Barbecue Sauce, Cheddar Cheese, Sweet Pickle, Lettuce, Brioche Bun, Fries £19.50 **1,3,4,9,10,14**

Seared Plant Burger, Vegan Cheese, Toasted Bun, Relish, Gem Lettuce, Fries £19.50 **1,3,4,8,9,10,14**

Add Ons | **Smoked Bacon, Grilled Mushroom, Blue Cheese, BBQ Pulled Pork** *Or* **Grilled Halloumi** £2.50

Hooky Beer Battered Fish & Chips, Pea Purée, Tartar Sauce £19.50 **3,4,9,10,14**

Handmade Pie, Creamed Potato, Fennel Scented Carrots, Seasonal Greens, Red Wine Gravy £20 **1,8,9,10,11,12,14**

Sides

Roquette, Sundried Tomato, Balsamic £6.50 **10,14**

Tenderstem Broccoli, Pickled Red Onion £6 **14**

Charred Hispi Wedge, Smoked Bacon £5.50 **10,12,14**

Smoked Paprika Fries £5.50 **3,4,9,10**

Triple Cooked Chips *Or* **Skin On Fries** £5 **3,4**

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Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen

Please note that a 10% Gratuity will be to tables of 6 or more, naturally gratuities are entirely at your discretion and are shared amongst all the team.

THE GEORGE
SUNDAY MENU | ALLERGENS

let's eat

Nibbles For The Table

Mixed Pitted Olives £5 14

Rustic Bread Board, Smoked Butter, Balsamic & Rapeseed Oil £6 **1,10,13,14**

Red Onion Bhaji, Minted Yoghurt £7 **3,4,13**

Deep-Fried Whitebait, Tartar Sauce, Lemon £7 **1,4,9,14**

Starters

Comforting Bowl Of Soup, Warm Focaccia £7.50 **1,10,13,14**

Chicken, Tarragon & Prosciutto Presse, Mango & Shallot Salsa £11.50 **1,8,10,13,14**

Spring Onion & Parsley Fishcake, Tomato Compote, Roquette Salad £11 **4,8,9,12,14**

Crispy Tofu Cocktail, Lettuce, Cherry Tomato, Avocado, Marie Rose, Croûtes £9 **1,8,14**

Soft Goat's Cheese, Roasted Beetroot, Balsamic, Roquette £10 **1,10**

Seared Scallops, Creamed Peas, Baby Gem, Crispy Bacon £16 **3,10,14**

Sunday Roasts

All Roasts Served With Roast Potatoes, Carrots, Seasonal Greens, Yorkshire Pudding & Gravy

Beef Sirloin| *Served Pink £25* **1,9,10,14**

Nut Roast £19 **1,5,7,14**

Roast Chicken Supreme £23 **1,9,10,14**

Pork Loin, Crackling £23 **1,9,10,14**

Trio Of Roast Meats | *Beef, Chicken, Pork & Crackling* £27 **1,9,10,14**

Sunday Sides

Cauliflower Cheese £6 **1,10,12**

Sage & Onion Stuffing £5 **1**

Pigs In Blankets £6 **1**

Make The Most Of Your Roast | **Sunday Sides Sharing Board** £15 **1,10,12**

Mains

Smokey Burger, Beef Patty, Barbecue Sauce, Cheddar Cheese, Sweet Pickle, Lettuce, Brioche Bun, Fries £19.50 **1,3,4,9,10,14**

Add Ons | **Smoked Bacon, Grilled Mushroom, Blue Cheese, BBQ Pulled Pork** *Or* **Grilled Halloumi** £2.50

Hooky Beer Battered Fish & Chips, Pea Purée, Tartar Sauce £19.50 **3,4,9,10,14**

Fillet of Sea Bream, Warm New Potato Salad, Chorizo, Red Pepper & Tomato Sauce £25 **4,10,14**

Butternut Squash & Blue Cheese Parpadelle, Spinach, Toasted Pinenuts £19.50 **1,8,9,10,12,14**

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THE GEORGE
DESSERT MENU | ALLERGENS

Treat Yourself

Triple Chocolate Brownie, Salted Caramel Ice Cream £11 **9,10**

Enjoy with a glass of ***Pinnock Black Forest Liqueur*** *£6*

Treacle Tart, Clotted Cream Ice Cream £9.50 **1,8,9,10**

Enjoy with a glass of ***Deen Botrytis Semillon*** *£6*

The George Fruit Cumble, Custard £9 **1,8,10,14**

Lemon Posset, Berry Compote, Shortbread Biscuit £9 **1,10**

Affogato | Vanilla Ice Cream, Double Espresso, Amaretti £7.50 **1,7,9,10,14**

Add A Shot Of ***25ml Baileys*** *£2.50,* ***25ml Pedro Ximinez*** *£6*

Or ***25ml Pinnock Black Forest Liqueur*** *£6*

3 Scoops Of Ice Cream Or Sorbet £8.50 **1,7,9,10,14**

| *Locally Sourced Ice Cream & Sorbets From Noel's Of Warwickshire*

Please Ask The Team For Today's Flavours

Plate Of British Cheese & Biscuits, Quince Jelly, Celery, Grapes £12

1,10,11,14

Enjoy with a glass of ***Cockburn's Tawny Port*** *£6.50*

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