

THE GEORGE

BREAKFAST & BRUNCH

SERVED 9 AM - 12 PM

OUR GARDEN ROOM IS THE PERFECT PLACE FOR ANY EVENT, ASK THE TEAM FOR DETAILS TO BOOK



All our eggs are free-range Copper Marans Hen eggs from British farms.

BREAKFAST BAP

Served your choice of tomato ketchup *36kcal* or brown sauce *35kcal*

SERVED WITH EITHER...

+ British outdoor bred pork sausages & fried egg *804kcal* 6.25
+ Smoked streaky bacon *626kcal* 6.25
+ Meatless Farm sausages & avocado (VE) *1177kcal* 6.25 served on sourdough

EGGS BENEDICT*

Smoked streaky bacon and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *927kcal* 9.50

EGGS ROYALE*

Smoked Scottish salmon and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *702kcal* 10.50

EGGS FLORENTINE* (V)

Sautéed spinach and poached eggs topped with silky hollandaise on a toasted English breakfast muffin *692kcal* 9.50

SMOKED HADDOCK & SPRING ONION FISHCAKE*

Smoked haddock & spring onion fishcake, baby spinach, silky hollandaise and poached egg *752kcal* 9.50

AVOCADO & TOAST (VE)

Sourdough toast topped with smashed avocado, Marzanino tomatoes and pomegranate molasses *595kcal* 8.50
+ Add poached eggs (V) *112kcal* 2.00
+ Add crumbled feta (V) *280kcal* 3.50

BUTTERMILK PANCAKES

Choose from sweet or savoury toppings
CHOOSE YOUR TOPPING...
+ Greek-style yoghurt, berries & honey (V) *664kcal* 9.00
+ Smoked streaky bacon & maple syrup *903kcal* 9.00
+ Chicken, streaky bacon & maple syrup *1109kcal* 10.00

★ **STEAK FRITES 7oz*** 14.50
50 day aged Black Angus rump steak, served pink from our charcoal oven, with fries, tomato & herb hollandaise and crispy kale *1066kcal*
+ Add a fried egg (V) *112kcal* 1.00

SOURDOUGH TOAST (V)

Toasted sourdough served with butter and your choice of strawberry jam or marmalade *433kcal* 3.00

FULL ENGLISH

British outdoor bred pork sausages, eggs your way (poached *65kcal per egg* or fried *112kcal per egg*), fire-roasted beef tomato & mushroom, smoked streaky bacon, black pudding, Heinz baked beans, hash browns and toasted sourdough *1392kcal* 12.00

VEGGIE FULL ENGLISH (V)

Meatless Farm sausages, eggs your way (poached *65kcal per egg* or fried *112kcal per egg*), fire-roasted beef tomato & mushroom, hash browns, Heinz baked beans, halloumi, and toasted sourdough *943kcal* 11.50

STARTERS

PAN FRIED CHORIZO

Sautéed Spanish chorizo with a rich tomato and basil sauce, served with toasted sourdough *736kcal* 8.50

CRISPY CALAMARI

Lightly dusted squid served with saffron aioli *283kcal* 8.75

★ SCOTCH EGG

British sausage meat, runny egg yolk, with a caper mayonnaise and salsa verde *802kcal* 8.25

PICANTE CHICKEN

Marinated in our homemade spicy sauce with a mango, spring onion & marzanino tomato salad with a pineapple & ginger dressing topped with pangrattato *536kcal* 8.25

PRAWNS PIL PIL

King prawns sautéed in garlic, paprika & chilli served with sliced sourdough *1128kcal* 9.75

CRISPY MUSHROOMS (V)

Spiced with ras el hanout, served with vegan mayo and salsa verde *501kcal* 7.50

NIBBLES & SHARERS

Great to share with drinks or while you wait for your main event...

BREAD & DIPS* (VE)

Toasted sourdough and warm flatbread with extra virgin olive oil & balsamic, aubergine houmous and tomato tapenade *1024kcal* 5.50
+ Add olives (VE) *123kcal* 1.50

GARLIC & CHEESE FOUGASSE

Hand crafted sourdough brushed with garlic butter & parmesan *769kcal* 6.75

NOCELLARA OLIVES (VE)

Green Sicilian pitted olives *123kcal* 4.25

MEZZE PLATE* (V)

Grilled Halloumi, Oven baked feta, houmous topped with tomato tapenade, grilled artichokes, Nocellara olives, Tabbouleh salad, sweet potato & apricot falafel and a flatbread *2144kcal* 17.00
Recommended for 2 people

SUNDAY ROASTS

SERVED FROM 12 PM

Our delicious meat sunday roasts are all served with Yorkshire pudding, crispy roast potatoes, roasted root vegetables, greens and a red wine jus.

HALF CHICKEN*

Roasted with lemon & thyme, served with lemon & thyme stuffing wrapped in bacon and Cumberland pigs in blankets *2210kcal* 18.00

SIRLOIN OF BEEF*

Succulent Sirloin roasted just slightly pink *1554kcal* 19.00

CANDIED SEED ROAST (VE)

A delicious vegetable & cranberry seed roast served with vegan gravy *1261kcal* 15.50

PORK BELLY*

Slow-cooked pork belly, served with prune & brandy stuffing and crispy crackling *2160kcal* 18.00

★ SUNDAY TRIO*

A delicious combination of beef, pork & chicken, served with prune & brandy stuffing and Cumberland pigs in blankets *2593kcal* 20.50



SIDES

PIGS IN BLANKETS

433kcal 4.50

CAULIFLOWER CHEESE (V)

316kcal 4.50

CRISPY ROAST POTATOES (VE)

276kcal 4.50

FRENCH FRIES (V)

356kcal 4.00

CHUNKY CHIPS (V)

457kcal 4.50

SWEET POTATO FRIES (V)

419kcal 5.00

MAC & CHEESE (V)

perfect to share! *949kcal* 5.50

THE GEORGE

FAVOURITES

BACON & CHEESE BURGER 17.00 Beef burger topped with smoked streaky bacon, smoked Cheddar cheese, sliced beef tomato, little gem, mayo, red onion, and dill pickle. Served in a linseed bun with fries <i>1361kcal</i>	CHICKEN & AVOCADO BURGER 17.00 Chicken breast, smashed avocado, sliced beef tomato, little gem, mayo, and red onion. Served in a linseed bun with fries <i>965kcal</i>
VEGGIE BURGER (V) 17.00 A delicious patty topped with vegan alternative to mature cheddar, piperade, sliced beef tomato, little gem, vegan mayo, and red onion. Served in a linseed bun with fries <i>1025kcal</i>	CHICKEN MILANESE 17.50 Panko crumbed chicken breast, crispy prosciutto, and saffron aioli. Served with fries and a roquette, SunBlaze tomato & parmesan salad <i>1075kcal</i>
	FISH & CHIPS 17.50 Fillet of cod, freshly battered to order. Served with chunky chips, pea purée, samphire tartare sauce and pickled cucumber <i>1095kcal</i> + Swap the fish for herb battered halloumi (V) <i>1263kcal</i> 15.50

SOURDOUGH PIZZAS



Made the traditional way, with the finest grade flour from Italy, our pizza dough is proved for up to 48 hours to intensify the flavour and handcrafted in our open kitchen before being freshly-fired to perfection by our pizzaiolo - you'll love them!

MARGHERITA (V) 11.50 Fior di latte mozzarella, tomato sauce, oregano, and basil <i>908kcal</i> Swap mozzarella for vegan alternative to mature cheddar (VE) <i>910kcal</i>	POLLO, FUNGHI & TRUFFLE 14.50 White base, pulled chicken, oyster & flat mushrooms, fior di latte mozzarella and red onions finished with truffle infused oil <i>1229kcal</i>
PEPPERONI PICANTE 13.00 Pepperoni, mozzarella, tomato sauce and red chillies <i>1037kcal</i>	PADANA (V) 13.50 Goats' cheese, mozzarella, onion marmalade and baby spinach <i>1148kcal</i>
VESUVIO 15.00 Pepperoni, spicy 'Nduja sausage, marinated chicken, beef meatballs, mozzarella, red chillies, tomato sauce and oregano <i>1376kcal</i>	★ CHICKEN & 'NDUJA CALZONE 16.00 Spicy 'Nduja sausage, pulled chicken breast, red chillies, peppers, tomato sauce, and mozzarella. Served with a rocket salad <i>1265kcal</i>
CHARGRILLED VEGETABLE PIZZA (VE) 13.50 Chargrilled vegetables with tomatoes and oregano <i>788kcal</i>	LA REINE PROSCIUTTO 14.00 Fior di latte mozzarella, prosciutto, Nocellara olives, rocket, tomato sauce and Parmigiano-Reggiano shavings <i>985kcal</i>

ADD A NDJUA DIP FOR YOUR CRUSTS *288kcal* 1.50

STEAKS

Our award-winning 21-day aged matured steaks come from cattle reared on British & Irish farms, expertly cut and selected for the best flavour and tenderness. Served with Marzanino tomatoes & red onion in caramelised butter, garlic mushrooms and your choice of beef dripping gravy *100kcal*, Béarnaise sauce* (V) *100kcal* or peppercorn sauce **100kcal*.

ALL 'STEAKS' ARE SERVED WITH ONE SIDE OF YOUR CHOICE.

RIB-EYE STEAK 10oz 27.00 Full of flavour, juicy and tender, recommended medium <i>602kcal</i>	FILLET STEAK 8oz 32.00 The most tender cut, recommended rare <i>448kcal</i>
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SALADS

MOROCCAN-STYLE NOURISH BOWL (VE) 12.50 A mixed salad of baby gem lettuce, tabbouleh and coriander on hummus, topped with pomegranate <i>428kcal</i>	ADD A TOPPING...
+ Crumbled feta (V) <i>280kcal</i>	3.50
+ Fire-grilled chicken breast <i>267kcal</i>	3.50
+ Sweet potato & apricot falafel* (VE) <i>137kcal</i>	3.50

DESSERTS

APPLE & RHUBARB CRUMBLE (V) 7.25 Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) <i>625kcal</i> or vanilla ice cream (V) <i>634kcal</i>	COOKIE DOUGH BROWNIE (V) 7.50 Served warm with vanilla ice cream <i>849kcal</i>	STICKY TOFFEE & DATE PUDDING (V) 6.75 Served with vanilla ice cream and toffee sauce <i>1125kcal</i>
ETON MESS (V) 7.50 Strawberries, raspberries & blackberries swirled through whipped cream, thick natural yoghurt and crunchy meringue <i>509kcal</i>	STRAWBERRY CRÈME BRÛLÉE (V) 6.75 A twist on a classic with a strawberry curd base. Served with a biscuit <i>433kcal</i>	ICE CREAM & FLAPJACK (V) 6.25 Mini flapjacks <i>109kcal</i> with your choice of three scoops of ice cream. Double chocolate <i>298kcal</i> per scoop, honeycomb <i>241kcal</i> per scoop or vanilla <i>134kcal</i> per scoop
	ESPRESSO MARTINI TIRAMISU* (V) 7.25 Sponge soaked in coffee with cream and cocoa <i>303kcal</i>	

HOT DRINKS



The Coffee Collaborative have teamed up with us to offer you a delicious variety of coffees.

Macchiato <i>93kcal</i> 2.75	Americano <i>83kcal</i> 2.80	Hot Chocolate <i>490kcal</i> 3.50
Espresso <i>54kcal</i> 2.20 / 2.60	Cortado <i>93kcal</i> 2.75	Tea Ask for our selection of teas 2.30
	Cappuccino <i>132kcal</i> 3.30	Flavoured Frappé 4.25
	Flat White <i>122kcal</i> 3.20	Vanilla <i>294kcal</i> , Mocha <i>449kcal</i> , Coffee <i>294kcal</i> , Chai <i>372kcal</i>
	Mocha <i>201kcal</i> 3.50	+ Flavoured syrup (VE) 50p
	Latte <i>175kcal</i> 3.30	Vanilla <i>84kcal</i> , Caramel <i>79kcal</i>

All hot drinks including oat and coconut alternatives are served with a butter flapjack.

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. (V) made with vegetarian ingredients, (VE) made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. An optional service charge of 10% will be added to all tables of 8 or more. All items are subject to availability. All weights are approximate uncooked weights. Nutrition information is correct at time of print. Live nutrition information is available online. Adults need around 2000kcal a day



Printed on FSC® certified paper using vegetable based inks by a printer who holds ISO 14001 environmental management accreditation. This menu can be recycled along with all other paper and card recycling.