

# The George Inn

We serve fresh, seasonal and, where possible, British food everyday.

## Start

**Garlic and chilli marinated olives (V)** £3.95

**Mixed bread selection** £4.95

## Soup of the day

Served with bread and butter £5.95

## Pressed duck pate

Served with toasted ciabatta £6.45

## George prawn cocktail

With avocado, and served with brown bloomer bread and butter £7.95

*These are Atlantic prawns.*

## Whitebait

Served with tartar sauce £7.45

## British Classics

### Sausages and mustard mash

Served with kale broccoli, baby onions and George gravy £11.45

### Fish and chips

Served with mushy peas and tartar sauce £12.95

*We serve North Atlantic cod.*

### George beef pie

Served with mashed potato, kale broccoli and George gravy £13.95

### Spinach and mushroom pie (V)

Served with mashed potato, kale broccoli and George gravy £11.95

### Macaroni cheese (V)

Served with garlic ciabatta £10.95

### Scottish Salmon and spring onion fish cakes

Served on a bed of house mixed salad, small £7.95 or large £12.95

## Sunday Roast

### Red Hereford Forerib Roast beef

With horseradish £15.95

**Roast free range chicken** £14.95

### Free range belly pork and crackling

With apple sauce £13.95

All served with Yorkshire pudding, roast potatoes, seasonal vegetables and George gravy.

**Quinoa and Squash Parcel (V)** £12.95

Available every Sunday from 12 noon.

## Share

### Slider burgers (mix of 4)

Served in small brioche buns, one of each beef, chicken, veggie and fish £17.95

Add chips for £2.50

### Our Veggie board (V)

With spinach and mushroom croquettes, quinoa squash croquettes, tempura vegetables, quinoa salad and sweet potato fries £18.95

### The "George" board

With popcorn style chicken, black pudding croquettes, smoked chicken croquettes, BBQ wings and skin on fries £21.95

All of the above can be bought as bar snacks for £4.95 each except for popcorn style chicken and BBQ wings for £5.95 each.

### Baked Cornish Camembert (V)

Served with cranberry sauce and toasted ciabatta £13.95

## Grill

**Flat Iron steak** £21.95

**Bavette steak** £18.95

Both the above served with hand cut chips, cherry tomatoes, mushroom and lamb lettuce garnish. *Both these are Red Hereford free range steak.*

### Scottish Rainbow Trout

Served on crushed new potatoes, with cherry tomatoes and lamb lettuce garnish £15.95

Sauce on the side: choice of peppercorn, mushroom, or béarnaise extra £2.00.

## The "George" burgers

### Long horn beef

With salad, served in a brioche bun with skin on fries £16.95

### Classic Red Hereford free range beef

With bacon, cheese and salad, served in a brioche bun, with skin on fries £12.95

**Spinach and mushroom (V)** £11.45

**Classic buttermilk chicken** £12.95

Both the above served with salad, in a brioche bun, with skin on fries.

Add either cheese or bacon for an extra £1.00.

### Fish fillet

With salad, served in a brioche bun, with skin on fries and tartar sauce £12.95

## Tea and coffee

English breakfast Earl Grey Peppermint Green tea £1.95

Americano £2.30 Cappuccino £2.40 Café latte £2.40 Espresso £1.95 Double espresso £2.35 Hot chocolate £2.60

## Sandwiches

### "George" classic club

Layered with chicken, avocado, bacon, lettuce, tomato and egg, in toasted bread with mayo, topped off with quails eggs and served with skin on fries £12.95

### Beetroot salmon (Scottish sourced)

Cream cheese, sundried tomatoes, rocket, capers and pickled onions on brown bloomer bread £8.95

### Parma ham and melon

Cream cheese, sundried tomatoes, rocket and capers on brown bloomer bread £8.95

### Ticklemore Goats cheese melt (V)

Cream cheese, aubergine and flat mushroom, rocket and spring onion on brown bloomer bread £8.45

### Avocado and quail eggs (V)

Cream cheese yellow cherry tomatoes, rocket and spring onion on brown bread £8.45

## Salads

### Classic chicken (free range) Caesar

Sliced chicken breast, anchovies, croutons and parmesan served on cos lettuce and Caesar dressing £12.45

### Asparagus and Parma ham

Served on a bed of rocket, with avocado, quails eggs, parmesan and olive oil £12.95

### Quinoa (V)

Mixed with cherry tomatoes, spring onion, grapes, peppers and rocket leaves £11.95

## Sides

Chips, sweet potato fries, seasonal vegetables, salad bowl, mustard mash or onion rings all at £3.95 each.

## Dessert

### Deep filled Kentish Bramley apple pie

With vanilla pod ice cream £6.95

### Eton Mess (V)

With crushed meringue, strawberries and cream £6.95

### Chocolate and orange fondant (V)

Served warm with vanilla pod ice cream £6.95

### Ice cream or sorbet

Three scoops of either vanilla pod ice cream or blackcurrant or orange sorbet £5.45

### George cheese platter

Selection of British cheese with grapes, celery, biscuits and chutney £12.95

# Wine List

## WHITE WINES

Wines are carefully sourced and selected by our Master of Wine, James Davis. We also serve 125ml measures.

Fruity

### **Cuvee Amelie Chardonnay, South Africa**

Vibrant, ripe tropical fruits  
175ml £5.60 | 250ml £7.20 | btl £20.45

### **The Pass Sauvignon Blanc, Marlborough, New Zealand**

Fresh and zesty with tropical fruits and citrus  
175ml £6.40 | 250ml £8.40 | btl £23.95

Light & crisp

### **Giotto Pinot Grigio, Italy**

Zingy, dry and crisp  
175ml £5.30 | 250ml £6.85 | btl £19.45

### **Picpoul De Pinet, Languedoc, France**

Stylish crisp white from vineyards by the Mediterranean  
175ml £6.30 | 250ml £8.15 | btl £22.45

Aromatic

### **Chablis, Laroche, France**

Elegant classy Chablis, citrus flavours and some mineral complexity  
btl £27.95

### **Pewsey Vale Riesling, Barossa Valley, Australia**

Pure, clean lime fruits, great with salads. From a great producer down under  
btl £28.45

## RED WINES

Classic

### **Giotto Merlot, Italy**

Plummy with red fruits  
175ml £6.00 | 250ml £7.75 | btl £21.75

### **Lagunilla Rioja, Spain**

High class Rioja with flavours of red fruit spice and vanilla  
175ml £6.25 | 250ml £8.05 | btl £21.95

### **Galway Shiraz, Barossa, Australia**

Full bodied wine with blackfruit flavours and bags of spice  
175ml £6.60 | 250ml £8.65 | btl £24.95

Smooth

### **La Folia Malbec, Argentina**

Soft and fruity Malbec with damson and black cherry fruits  
175ml £5.15 | 250ml £6.65 | btl £18.75

### **Valpolicella Ripasso, Italy**

Ripe, rich and concentrated, bursting with sweet red fruits and contrasting cherry notes  
btl £23.95

### **Faustino Gran Reserva 2001, Rioja, Spain**

One of Decanter magazine's top wines of 2013 for the 2001 vintage  
btl £31.95

### **Prince De Guyenne, Bordeaux, France**

Full, soft and rich claret, ripe blackcurrant fruit and cedar  
btl £22.95

### **De Martino Cabernet Sauvignon, Chile**

Classy Cabernet with blackcurrant cordial flavours and a touch of mint  
btl £24.45

## ROSÉ WINES

### **Zinfandel Rosé, California**

Sweet, strawberry charged  
175ml £4.95 | 250ml £6.30 | btl £17.75

### **Giotto Pinot Grigio Rosé, Italy**

Dry, refreshing strawberry notes  
175ml £6.15 | 250ml £7.90 | btl £21.45

### **La Croix Saint Pierre Rosé, France**

Easy drinking with red fruit notes  
btl £22.45

## FIZZ & SPARKLE

### **Bacio Della Luna Rosé**

Pink fizz with notes of strawberries and cream  
btl £22.95

### **Joseph Perrier**

Notes of lemon and brioche in this bright sophisticated fizz  
btl £36.95

### **Bollinger, France**

A serious Champagne; rich, full and intense  
btl £49.95

### **Mionetto Prosecco, Valdobbiadene, Italy**

Made from grapes grown on the hillsides north of Venice that produces a refreshing yet serious Prosecco  
btl £26.25