Sunday Set Menu

£22 for 2 courses, £28 for 3 courses

Starter

Soup of the Day (VG)(GFA) Crusty bread

Garlic Mushrooms (VGA)(GF) Button mushrooms, garlic, cream, herbs

Prawn Cocktail (GFA) Marie rose sauce, lettuce, cucumber, tomato, bread & butter, lemon

Deep Fried Breaded Camembert (V) Herb salad, cranberry sauce

Mains

- The George Sunday Roasts -

Served with roast potatoes, buttered green, roasted carrots, homemade gravy, Yorkshire pudding **(All GFA)**

-Rump of beef or breast of Chicken -

- Nut Roast-

Sureets

Dark Chocolate Brownie (GF) Vanilla ice cream, raspberry coulis

The George Crumble of the Week (GF)(VGA) Custard

Sticky Toffee Pudding Butterscotch sauce, caramel ice cream

Selection of ice creams or sorbets Please ask your server

If you have any dietary requirements please inform a team member when placing your order. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

STARTERS

Whipped Feta - roasted garlic whipped feta & yoghurt, slow roasted chilli tomatoes, herbs, ciabatta	£6
Wild Mushroom Risotto, white truffle, parmesan	£8.50
Classic Bruschetta , toasted ciabatta, tomatoes, basil, garlic, olive oil, balsamic (VGA)	£7.50
Mussels of the week - subject to availability	£8.50
SHARERS	

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Whipped Feta - roasted garlic whipped feta & yoghurt, slow **£9** roasted chilli tomatoes, herbs, ciabatta

Warm Artisan Breads & Olives to share, oil, vinegar, rocket &£8basil tomato pesto, salted butter (VGA)(GFA)

(VGA) - Vegan option available	(DF) - Dairy free	
(V) - Vegetarian	(DFA) - Dairy free available	and the second
(VG) - Vegan	(N) - Contains nuts	
(GF) - Gluten Free		A.C.

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ROASTS

All roasts served with garlic and herb roast potatoes, honey mustard roasted root vegetables, buttered greens, cauliflower cheese, Yorkshire pudding, red wine gravy.

Roast rump of Lincolnshire beef (GFA)	£18
Pan roasted supreme of chicken (GFA)	£17
Bedfordshire black treacle gammon (GFA)	£17
Nut Roast (VGA)	£15
Child portions available for half the price of a full size.	

MAINS

The George Fish & Chips - Battered haddock fillet, tartare **£16.50** sauce, pea puree, lemon, fries.

Pan Fried Seabass - Roasted Mediterranean vegetables, chilli£18romesco sauce, brown shrimp croquette

Pan Fried Crispy Gnocchi - Rocket & basil pesto, roasted£14.50courgette, parmesan (VGA)(N)

(VGA) - Vegan option available	(DF) - Dairy free	
(V) - Vegetarian	(DFA) - Dairy free available	
(VG) - Vegan	(N) - Contains nuts	
(GF) - Gluten Free		No.

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