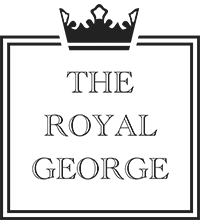
` Royal George Cottingham



Weekly menu

**Starters and Small Plates**

Soup of the Day vg. 6.00

Fresh Scottish Mussels with grilled bread. 8.00

as a main course served with Triple cooked chips 17.00

George's Pica Pau, seared diced steak 9.00

served as a main course with Triple cooked chips 17.00

Twice Baked Parmesan Souffle, leaf salad & vegetable crisp. v 10.00

**Main Courses**

Line caught Seabream fillet "Algarvia" sauce, sauteed potatoes with

fresh herbs & peppers, coriander, garlic and lemon. 16.00

Slow braised Local Lamb Shank, red wine jus, on a bed of mashed potatoes

and wilted vegetables 22.00

Asian inspired Red Lentil & Coconut Spinach Dahl topped with chilis, roasted peppers and aubergine. v 15.00

Pan Seared 10 oz Sirloin Steak served with roasted mushrooms,

cherry tomatoes, triple cooked chips and peppercorn sauce. 28.00

A black square with a crown

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Georges Steak and Ale pie served with garden vegetables, jus & chips 14.00

Iberian Sandwich, roasted Chorizo, Bacon leaf salad & chips 14.00

Beer Battered Cod Fillet & Chips, herb infused peas & triple cooked chips. 14.00

**Sides :**

Triple cooked chips. 4.00

Triple cooked cheesy chips 5.00

Homemade garlic cheesy focaccia 5.00

Seasonal vegetables 5.00

Mixed leaf salad 5.00

Truffle chips 5.00

**Desserts**

Triple Chocolate Brownies, served vanilla ice cream 8.00

Caramel Toffee Pannacota 8.00

Honeycomb Cheesecake. 8.00

Ice Cream Selection. 8.00