



CELEBRATE
MOTHER'S DAY
AT GEORGE'S SUNDAY 22ND MARCH
3 COURSES £22.95
PER PERSON

TREAT MUM TO A FREE
GLASS OF PROSECCO
WHEN YOU BOOK ONLINE



GEORGE'S
GREAT BRITISH KITCHEN



STARTERS

SQUID RINGS

A stack of tender squid rings dusted with Old Bay seasoning. Served with a wedge of lemon and a pot of our lemon, garlic and chive mayo.

CHARCOAL GRILLED HALLOUMI (V)

Grilled Halloumi on a bed of homemade chickpea and button mushroom masala curry.

VEGAN SQUID RINGS (VE)

Shiitake mushrooms, sliced aubergine and onion rings in a smoky paprika batter and served with a side of sriracha sauce.

COD PAKORAS

Bite sized pieces of cod in bhaji batter, served with a pot of coriander and mint dip.

MAINS

ROAST HONEY AND THYME CHICKEN

Fresh roasted chicken supreme in a honey and thyme glaze, with roasted potatoes, carrot, swede and savoy cabbage. Served with a jug of homemade red wine onion gravy.

BRITISH 28 DAY AGED SIRLOIN

28 day aged British 8oz sirloin, served with lamb's leaf, herb grilled tomato, chilli and coriander battered onion rings and proper chips. (+£5.00 Supplement)

TRADITIONAL FISH & CHIPS

Tender fillet of 100% sustainable cod, served with proper chips, mushy peas and tartare sauce.

FILLET OF SEABASS

Fillet of seabass on a bed of bubble & squeak mash, savoy cabbage and homemade white wine, mushroom and tarragon sauce and proper chips. (+£2.50 Supplement)

STEAK AND IPA COTTAGE PIE

Slow cooked beef in Curious IPA ale, with onions, carrots and swede. All served in a short crust pastry case topped with buttery spring onion mash and bubbling Red Leicester. Served with our proper chips, George's own pickled red cabbage and homemade red wine onion gravy.

SPICY ASIAN VEGETABLE AND COCONUT CURRY

Seasonal vegetables with garlic, galangal, red chilli, lime leaf, fresh coriander and coconut milk topped with cauliflower rice and tenderstem broccoli. Served with wild rice.

SCAMPI IN A BASKET

Langoustine tail freshly coated in George's light lemon pepper breadcrumb, served with proper chips, mushy peas, chunky tartare sauce, mixed baby leaf salad and tomato salsa.

DESSERTS

APPLE & CARAMAC CRUMBLE PIE

Bramley apple and Caramac pie with higgledy-piggledy crumble top, salted caramel sauce and a good scoop of vanilla ice cream.

STICKY TOFFEE PUDDING

Traditional sticky toffee pudding served with a good scoop of indulgent vanilla ice cream.

CHOCOLATE & ORANGE TART (VE)

A rich chocolate and orange truffle in a shortcrust pastry, served with a good scoop of vegan chocolate ice cream and raspberry sauce.

DOUGHNUTS

George's own recipe, fresh, warm doughnuts served with homemade chocolate & raspberry dipping sauces and candy floss on the side.

(V) - Vegetarian (VE) - Vegan. More information on allergens is available on request. Ask your server for details. T&C's apply, refer to our website for details.