



While you wait  
Selection of country  
breads, roasted garlic, olive  
oil & olives  
(2 persons) 4.25

## SUNDAY LUNCH

### Starters

Soup of the day, crusty bread	4.95
Southern fried butter milk chicken, garlic sauce	6.95
Duck salad, blue cheese, poached pear, bean sprout & cucumber	7.25
Goats' cheese stuffed Portobello mushroom, caramelised onion, pesto dressing	6.95
Salt Water Shrimp & Crayfish cocktail, Marie Rose sauce	7.25
Grilled Haloumi cheese, chick pea & bean humus, fig relish	7.25
Salt and pepper calamari, sweet chilli jam	7.50

### Sunday Roasts

*All served with roast potatoes, honey roasted carrots and parsnips, buttered cabbage and gravy*

Roasted rib-eye of beef, Yorkshire pudding	15.95
Roasted loin of pork, apple sauce	14.95
Roast chicken, stuffing & bread sauce	14.95

### Mains

Trio of sausages, creamed mashed potatoes, onion gravy	10.95
Lamb shank, Autumn vegetables, light broth	15.25
The George's classic fish pie	12.75
Salmon fillet, rösti potato pancake, spinach, tomato Hollandaise	15.50
Duck salad, blue cheese, poached pear, bean sprout & cucumber	13.95
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	12.95
Crayfish, salmon tagliatelle, chilli & garlic	15.50
The George's beer battered fish & chips, mushy peas, Tartar sauce	13.75

### CHARGRILL

8oz fillet steak 28-day aged British steak, spinach & mushroom gratin, fries & choice of sauce 25.00

Seared salmon fillet, Caesar little gem 13.00

### Sides all at 3.50

Cauliflower cheese Minted petits pois & braised shallots	Creamy mashed potato French fries	Chilli broccoli Macaroni cheese	Gastro chunky chips Sweet potato fries
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