



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	5.25
Southern fried butter milk chicken, garlic sauce	6.95
Goats' cheese stuffed Portobello mushroom, caramelised onion, pesto dressing	7.25
Salt Water Shrimp & Crayfish cocktail, Marie Rose sauce	7.25
Grilled Haloumi cheese, chick pea & bean humus, fig relish	7.50
Salt and pepper calamari, sweet chilli jam	7.75

### 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	12.00
Lamb shank, Autumn vegetables, light broth	15.25
Raffa's classic fish pie	13.50
Salmon fillet, rösti potato pancake, spinach, tomato Hollandaise	15.75
Lamb kofta, feta cheese, steamed ginger & coriander salad	14.95
Roast vegetable tarte Tatin, red pepper pesto	13.50
Crayfish, salmon tagliatelle, chilli & garlic	15.50
The George's beer battered fish & chips, mushy peas, Tartar sauce	13.95

### CHARGRILL

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

Seared salmon fillet, Caesar little gem 14.00

### Sides all at 3.75

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

Ask for our  
GF DF  
Menu