

LUNCH



Soup Of The Day (v) 6

Homemade seasonal soup served with warm crusty bread

Tomato & Herb Gazpacho (ve) 7

With croutons

Vegetarian Frittata (v) 7

With onion, mushrooms and peppers

Scotch Egg 8

Homemade Scotch egg (served warm) with mustard mayonnaise

The George Club Sandwich 9

Chicken, bacon, cheddar cheese, lettuce, tomato and mayonnaise

Beef & Horseradish Sandwich 9

Thinly-sliced sirloin of beef with horseradish on ciabatta

Beetroot & Walnut Salad (ve) 10

with vegan caesar dressing & crispy shallots

Quiche Of The Day 10

Seasonal quiche, served cold or warm, with house salad and crisps

Chicken Caesar Salad 10

With crispy shallots, croutons & shaved parmesan

Ploughman's Lunch 12/18

R.S. Troutt pork pie, locally-sourced ham, vintage cheddar & Blackbomber cheeses, pickles & crusty bread with salad garnish, mustard & selection of chutneys

Pie Of The Day 14

Homemade seasonal pie with creamy mashed potato & liquor

The George Burger 14

Homemade beef brisket burger topped with cheddar cheese, onion rings, lettuce and tomato, served with thick-cut chips

The Vegan Burger (ve) 14

Vegan patty topped with vegan cheese, onion rings, lettuce and tomato, served with thick-cut chips

Fish & Chips 15

Beer-battered cod with thick-cut chips, crushed peas and tartare sauce

Our seasonal menu celebrates locally-grown and sustainable ingredients, sourced directly from local suppliers