

the GEORGE

All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm in Over Haddon & Owen Taylor in Alfreton
 Fish – R G Morris & Son in Buxton
 Fruit & Vegetables - Winster Foods in Chesterfield
 Coffee – Roastology in Sheffield
 Wine – Hattersley Wines in Bakewell

****If you have an allergy or intolerance****

Please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet

Nibbles

Freshly baked dough balls in garlic butter or tomato sauce & mozzarella (V)	£3.95
Hummus, balsamic vinegar and olive oil with toasted sourdough (VE) (GFa)	£3.95
Mixed olives, sun-dried tomatoes (VE) (GF)	£3.50
Garlic pizza bread (V) (GFa)	£4.50

Starters

Homemade scotch egg with sausagemeat & black pudding, served with mustard & honey mayo	£7.95
Soup of the day served with rustic bread and butter (VE) (GFa)	£5.95
Spicy halloumi with a honey & sesame dressing served with baby spinach, pine nuts, baby carrots, spring onions and a balsamic glaze (V) (GF)	£6.95
White bean & smoked paprika hummus, served with toasted sourdough and mixed leaf salad (VE) (GFa)	£6.95
Tartlet with roasted fennel, red onion & blueberry chutney and vegan cheese, served with poached pears and salad garnish (VE)	£7.25
White crabmeat pâté served with roast pepper jelly, mixed leaves, pink grapefruit segments, toasted sourdough green dressing and vegetable crisps (GFa)	£8.25
Courgette & sweetcorn fritters served with rocket, tomato salsa and herb oil (V) (GF)	£6.95
Bourbon-spiced pork belly served with horseradish pea purée roasted baba ganoush, baby carrots and sweet drop peppers (GF)	£8.25

Sandwiches

All served with mixed leaf salad
Served Monday to Saturday between 12pm-3pm

Rump steak ciabatta, red onion & blueberry chutney and blue cheese (GFa)	£10.50
Club sandwich on fresh bloomer bread with grilled chicken, bacon, garlic mayonnaise and salad (GFa)	£9.50
Vegan hummus and grilled broccoli open sandwich on sourdough bread served with root vegetable crisps (GFa)	£8.95
Freshly battered fish sandwich with homemade tartar sauce and lettuce in fresh bloomer bread (GFa)	£8.95

Mains

Sage & chorizo stuffed pork fillet, wrapped in pancetta, sautéed kale and mashed potatoes, served with a creamy sage & chorizo sauce and crispy bacon (GF)	£17.95
Beer-battered cod served with triple-cooked chips, minted mushy peas and homemade tartar sauce (GF)	£15.50
Homemade pie of the week served with minted mushy peas, kale, proper gravy and your choice of mashed potato or triple-cooked chips (V) (GFa)	£16.25
<i>Vegetarian (V) (GFa)</i>	£14.25
Slow-cooked rump of lamb in a North African tagine, served with rocket and a quinoa & pomegranate salad (GF)	£20.50
Smoked haddock on spring onion mash, with poached egg and creamy leek sauce	£18.95
Creamy wild mushroom linguine with herb truffle oil and parmesan (V)	£12.50
<i>Add chicken or salmon</i>	+ £4.50
Teriyaki-marinated salmon, tenderstem broccoli & toasted cashew salad, served with a homemade sesame dressing, spicy crispy rice and sweet & spicy fish sauce (GF)	£18.25
Confit duck leg served with stove potatoes, celeriac purée, grilled tenderstem broccoli, braised red cabbage and blueberry duck jus (GF)	£18.50
Pan-fried cornfed chicken with Spanish bean & chorizo casserole served with warm rustic bread (GFa)	£17.25
Sweet potato gnocchi, sun-dried tomato & chilli ragu, vegan mozzarella and mixed leaf salad (VE) (GF)	£14.50
New Close Farm sausage and mash served with onion gravy and crispy shallots (GF)	£13.75
Beetroot and goats' cheese risotto with crispy basil	£13.75
<i>Add chicken</i>	+ £4.50

Salads and sharers

Roasted heritage tomato & brie salad served with crispy bacon and green dressing (GF)	£10.50
Harissa spiced chickpeas, quinoa & baby spinach salad served with a balsamic glaze (VE) (GF)	£9.95
<i>Add salmon / chicken (GF)</i>	+ £4.50
Honey, thyme & chilli baked camembert, served with toasted sourdough and red onion & blueberry chutney (V) (GFa)	£14.50

Wood-fired Pizzas

Our pizzas are all made on a sourdough bases and baked
in a wood-fired oven. Gluten free bases are available

Classic Margherita

Tomato sauce, grated mozzarella, herb-marinated
buffalo mozzarella, sun-dried tomatoes and fresh basil (V) (GFa) £9.95

Pepperoni

Tomato sauce, grated mozzarella,
pepperoni salami and peppadew peppers (GFa) £10.50

Crispy hoisin duck

Hoisin, grated mozzarella, confit marinated
duck, spring onions, sweet drop peppers,
hoisin dressing and pickled cucumber (GFa) £13.95

Pulled BBQ mushroom

Tomato sauce, vegan cheese, pulled bbq
oyster mushrooms, spinach, peppers,
sun-dried tomatoes, and jalapeños. (VE) (GFa) £10.95

Meat The George

Tomato sauce, grated mozzarella, pork belly,
pepperoni, sweet chilli chicken, prosciutto, jalapeños (GFa) £15.50

Mushroom, red onion & goats' cheese

Tomato sauce, grated mozzarella, mushrooms,
goats' cheese, red onions, rocket and balsamic glaze (GFa) £10.50
Add sweet chilli chicken (GFa) + £2.75

Spiced pork belly and caramelised pineapple

Tomato sauce, grated mozzarella, pork belly,
spring onions, goat cheese curd with lime, jalapeños
and caramelised pineapple (GFa) £11.95

Classic Italian

Tomato sauce, grated mozzarella, heritage
cherry tomatoes, rocket salad & parmesan
shavings, sweet drop peppers and prosciutto (GFa) £10.95

Marinated spicy prawn and crabmeat

Tomato sauce, grated mozzarella, king prawns,
chilli, crabmeat, rocket salad, balsamic dressing (GFa) £15.50

*Why not substitute half your pizza
for a salad for a light option?*

Burgers

All burgers are served in a brioche bun with triple
cooked chips and harissa mayonnaise. Choose from;

Beef brisket and cheese (GFa)	£15.50
Buttermilk fried chicken	£15.50
Spiced sweetcorn, chickpea & red pepper burger (VE) (GFa)	£13.50
Lebanese lamb burger with honey & chilli goats' cheese and jalapeños (GFa)	£16.95

Chargrilled Steaks

Served with a side of triple-cooked chips, mixed leaves and roasted
tomatoes

8oz rump (GF)	£19.95
8oz fillet (GF)	£31.50
10oz sirloin (GF)	£25.95
12oz ribeye (GF)	£29.95
Grilled harissa aubergine & courgette steak, toasted almonds and a coconut Thai dressing	£13.75
<i>Add a sauce, choose from: Peppercorn, béarnaise, blue cheese (V) (GF)</i>	+ £1.95

Sides

Mashed potato (V) (GF)	£3.50
Grilled tenderstem broccoli (VE) (GF)	£3.50
Skinny fries (VE) (GF)	£3.50
Mixed leaf salad (VE) (GF)	£3.50
Beer-battered onion rings (V) (GF)	£3.75
Triple-cooked chips (VE) (GF)	£3.50
Sweet potato fries (VE) (GF)	£3.50
Braised red cabbage	£3.50

Desserts

Got room for more?

Why not try one of our irresistible desserts or cheeky after
dinner cocktails? From our signature sticky toffee, to an
exquisite espresso martini, there's something for everyone!

Ask one our team for a dessert menu - you won't be disappointed!



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