

# the GEORGE

On a Sunday we pay homage to 'the roast' and don't do it by halves.

Our beef, pork and lamb are sourced from local suppliers, where they raise and nurture their own livestock through traditional farming values.

The quality and ethics of the meat we provide is non-negotiable to us and we hope that this reflects in your George roast.

**Children's portions available at half the stated price below**

## The Meat-Eaters

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding and proper gravy (GFa)

|                    |        |                         |        |
|--------------------|--------|-------------------------|--------|
| Rump of lamb       | £23.50 | Roast pork loin         | £17.95 |
| Roast beef sirloin | £19.95 | Cornfed chicken supreme | £17.95 |

## The Plant-Based

Vegetarian root vegetable Wellington with braised red cabbage, cauliflower cheese, roast potatoes, and vegetarian gravy (V)

*Vegan without the cauliflower cheese* £15.95

## Sides

|                          |       |
|--------------------------|-------|
| Mashed potato            | £3.95 |
| Extra cauliflower cheese | £3.95 |
| Extra Yorkshire pudding  | £1.50 |

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

Meat – New Close Farm, Over Haddon  
Fruit & Vegetables - Winster Foods, Chesterfield  
Wine – Hattersley Wines, 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



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