

the GEORGE



accredited by



live well gluten free

All prices are inclusive of VAT at 20%

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.

Nibbles

Creamy hummus topped with sweet chilli sautéed onions & balsamic vinegar, served with warm bread (GFa) (VE)	£5.95
Mixed olives and sun-dried tomatoes (GF) (VE)	£5.25
Yuzu-cured salmon, cucumber & cream cheese sushi roll, soy sauce and wasabi (GF)	£6.95
Halloumi fries with baby leaf salad and sweet chilli sauce (GF) (V)	£6.25
Crispy whitebait with fresh chives and harissa mayonnaise (GF)	£5.25

Starters

Caesar salad with a smoked chicken croquette, crispy bacon, fresh anchovies (GF)	£11.50
Citrus-cured salmon with dill & horseradish cream cheese mousse, served with spring salad (GF)	£12.50
Roasted Jerusalem artichoke with smoked paprika & caramelised onion & butterbean purée, grilled spring onions and pickled vegetables (GF) (VE)	£9.50
Pork, rum & caramelised onion scotch egg, burnt apple purée and slaw (GF)	£11.50
Cucumber & celery gaspacho, herb-marinated mozzarella bocconcini and heritage tomatoes, fresh basil (GF) (V)	£9.95
Chilli & ginger prawn fritter, served with pomegranate tzatziki, oregano and a feta mousse (GF)	£12.50
Italian bruschetta on focaccia with marinated heritage tomatoes, prosciutto and toasted pine nuts (GFa)	£11.50
Homemade soup of the day, served with rustic warm bread and butter (GFa) (VEa)	£8.50

Sandwiches

Served Monday to Saturday between 12pm-3pm

All of our sandwiches are served with a mixed leaf salad and coleslaw

Biryani buttermilk chicken sandwich with sweet chilli sauce (GFa)	£12.95
Fajita-seasoned fish tacos with creamy guacamole and fresh herb dressing (GF)	£13.50
Philly cheese and steak sandwich topped with crispy onions (GFa)	£13.95
Spiced bean and quinoa tacos, with creamy guacamole and vegan feta (GF) (VE)	£11.95

Salads

Caesar salad (GFa) £13.95 Baby gem lettuce, Caesar dressing, herb croutons, anchovies and crispy bacon	£13.95
Longbow superfood salad (GF) (VE) £13.95 Grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and roasted spiced chickpeas	£13.95
Add one of the following to your chosen salad:	
Grilled rump steak (GF)	£6.95
Grilled chicken (GF)	£5.95
Crispy soy-marinated tofu (GF) (VE)	£4.50
Citrus-cured salmon (GF)	£6.95

Burgers

All of our burgers are handmade using only the best ingredients. Each is served in a pretzel bun with sweet chilli jam, triple-cooked chips, harissa mayonnaise with carrot, cabbage & red onion slaw

The Longbow signature burger, with BBQ beef brisket and double cheese. Handmade using only the best cuts of locally sourced beef from New Close Farm, Over Haddon (GFa)	£20.95
Grilled halloumi burger with sun-dried tomato pesto (GFa) (V)	£18.95
Battered mushroom and guacamole burger (GFa) (VE)	£18.95
Bacon and cheese beef burger (GFa)	£19.95

Steaks

All of our steaks are sourced from locally-reared cattle from New Close Farm, Over Haddon and are served with a side of triple-cooked chips, mixed leaf salad, roasted tomato and mushroom with smoked paprika rarebit

8oz rump (GF)	£24.95
10oz sirloin (GF)	£29.95
8oz fillet (GF)	£35.95
16oz chateaubriand to share (GF)	£60.95

Add a sauce, choose from:

Peppercorn (GF), béarnaise (GF), chorizo & sage cream (GF)	£3.50
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Mains

Derbyshire homemade pie of the week, served with mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy	£21.95
Beer-battered haddock fillet, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£20.50
Sage & chorizo stuffed pork fillet wrapped in pancetta, sautéed greens, mashed potato and a creamy sage & chorizo sauce (GF)	£22.95
Jerk-marinated salmon served with lime-infused steamed rice, jerk sauce and pineapple summer slaw (GF)	£24.95
Pan-fried duck breast with a spiced soy & honey glaze, served with a carrot & ginger purée, pak choi and a vegetable spring roll (GFa)	£25.95
Pan-fried chicken supreme served with sautéed new potatoes and summer vegetables with a rich tomato sauce (GF)	£21.95
Pan-fried sea bream served with sautéed samphire, white wine lemon & thyme sauce, cherry tomatoes, spring onions and new potatoes (GF)	£24.95
Lamb koftas served with grilled pita bread, oregano sautéed new potatoes, Greek feta salad and tzatziki	£21.95
Chimichurri cauliflower steak, vanilla & cauliflower purée, quinoa, baby spinach & pomegranate salad, vegetable crisps (GF) (VE)	£18.95
Seafood linguine in a creamy white wine sauce, fresh cherry tomatoes, garlic & parsley courgette shavings	£22.50

Sides

Complement your dish by choosing from our selection of thoughtfully curated sides

Mashed potato (GF) (V)	£5.50
Skinny fries (GF) (VE)	£4.95
Mixed leaf salad (GF) (VE)	£5.50
Beer-battered onion rings (GF) (VE)	£5.50
Triple-cooked chips (GF) (VE)	£4.95
Sweet potato fries (GF) (VE)	£5.50
Sautéed greens (GF) (VEa)	£5.50

Pizza

Served all day

For a lighter option, why not substitute half of your pizza for a salad?

Classic Margherita (GFa) (V) (VEa) £13.50 Homemade tomato sauce, grated mozzarella, herb-marinated mozzarella bambini, sun-dried tomatoes and fresh basil	£13.50
Pepperoni (GFa) £14.95 Homemade tomato sauce, grated mozzarella, pepperoni and peppadew peppers	£14.95
Classic Italian (GFa) £15.50 Homemade tomato sauce, grated mozzarella, heritage cherry tomatoes, rocket salad, Parmesan shavings, sweet drop peppers, prosciutto and pesto-marinated mozzarella	£15.50
Lamb, feta and sun-dried tomato (GFa) £16.95 Homemade tomato sauce, grated mozzarella, minced spiced lamb, red onions, feta, sun-dried tomatoes, sweet drop peppers, chilli, tzatziki	£16.95
Prawn, anchovy and sweet chilli (GFa) £16.50 Homemade tomato sauce, grated mozzarella, marinated prawns, sweet chilli, garlic & parsley courgette shavings, anchovies, cherry tomatoes	£16.50
Peach, blue cheese and prosciutto with pine nuts (GFa) £15.50 Homemade tomato sauce, grated mozzarella, caramelised peaches, blue cheese, prosciutto, toasted pine nuts, fresh basil	£15.50
Harissa aubergine and spiced chickpea (GFa) (VE) £14.50 Homemade tomato sauce, grated vegan mozzarella, mushrooms, red onions, harissa aubergine, spiced chickpeas, cherry tomatoes and sweet drop peppers	£14.50

Our signature 'Meat the George' (GFa) £17.95 Homemade tomato sauce, grated mozzarella, pepperoni, sweet chilli glazed sausages, lamb kofta and prosciutto	£17.95
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All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm, Over Haddon Fish - RG Morris & Son, Buxton Fruit & Vegetables - Winster Foods, Chesterfield
Wine – Hattersley Wines, Bakewell Dry goods - Holdsworth Foods, Tideswell Dairy - Middleton's Dairies, Hope Valley
Ice cream - Bluebell Dairy, Derby Eggs - The Peaks farm fresh eggs & Co, Holmesfield



We also offer Afternoon Tea!

Served Monday to Saturday
12pm -5pm

Please book 24 hours in advance
Speak to one of our team for more information.