



the GEORGE

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

Butternut squash hummus topped with roasted pumpkin seeds, served with warm bread and olive oil & balsamic vinegar (GFa) (VE)	£5.95
Mixed olives and sun-dried tomatoes (GF) (VE)	£5.25
Halloumi fries with a baby leaf salad and sweet chilli sauce (GF) (V)	£6.25
Crispy whitebait with fresh chives and harissa mayonnaise (GF)	£5.25

Starters

Lamb kofta with roasted seasonal vegetables, tzatziki and grilled pitta bread (GFa)	£11.95
Citrus-cured salmon with wasabi mayonnaise, pickled beetroot and toasted sourdough (GFa)	£12.50
Fennel & beetroot tartlet, served with a mango & stem ginger mousse, rocket salad with a balsamic reduction and toasted pine nuts (VE)	£9.50
Crispy camembert with a fig compote, served with sweet drop peppers & rocket salad with a balsamic reduction and toasted pine nuts (GF) (V)	£9.95
Grilled red mullet, sweet drop peppers, charred courgette & kale velouté, samphire and crispy vegetables (GF)	£12.95
Pig cheek & chorizo croquette, roasted apple & cider sauce, cavalo nero (GF)	£11.50
Homemade soup of the day, served with rustic warm bread and butter (GFa) (VEa)	£8.50
Italian focaccia bruschetta topped with sautéed mushrooms and blue cheese, finished with crispy vegetables and micro herbs (GFa) (V)	£11.50
Add prosciutto	£2.50

Sandwiches

Served Monday to Saturday between 12pm-3pm

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

Buttermilk chicken sandwich with sweet chilli sauce and halloumi (GFa)	£13.50
Philly cheese steak sandwich topped with crispy onions (GFa)	£13.95
Cauliflower pakora open sandwich, hummus, crispy kale and herb dressing (GFa) (VE)	£11.95
Crispy halloumi and guacamole sandwich, jalapeños (GFa) (V)	£12.95

Salads

Roast seasonal vegetable salad (V)	£13.95
Served with an apple & goat’s cheese parcel, herb dressing and toasted pumpkin seeds	
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	
Add one of the following to your chosen salad:	
Grilled rump steak (GF)	£6.95
Grilled chicken (GF)	£5.95
Cauliflower pakoras (GF) (VE)	£4.50
Citrus-cured salmon (GF)	£6.95
Crispy halloumi and sweet chilli (GF) (V)	£4.95

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
Bubble and squeak burger with sweet potato & fennel (GFa) (VE)	£18.95
Spiced lamb burger with tzatziki sauce and jalapeños (GFa)	£19.95
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
Herb-crusted cod, roasted sweet potatoes & fennel bubble and squeak, beurre rouge, grilled broccoli (GF)	£24.95
Braised lamb shank, biryani rice cake, cucumber & mint raita, curry sauce and fresh pomegranate seeds (GF)	£26.50
Pan-fried chicken supreme served with sautéed new potatoes and mushroom & chorizo sauce, sautéed kale (GF)	£21.95
Pan-fried sea bream, sautéed samphire served with spiced butternut squash risotto, lime & coriander butter (GF)	£24.95
Slow-cooked blade of beef, mashed potato, bourguignon sauce and sautéed kale (GF)	£22.95
Steamed wild mushroom pudding, olive oil mashed potato, sautéed greens and plant-based gravy (GFa) (VE)	£18.95

Sides

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

Mashed potato (GF) (V)	£5.50
Skinny fries (GF) (VE)	£5.50
Mixed leaf salad (GF) (VE)	£5.50
Beer-battered onion rings (GF) (VE)	£5.50
Triple-cooked chips (GF) (VE)	£5.50
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) (VEa)	£13.50
Homemade tomato sauce, grated mozzarella, herb-marinated mozzarella bambini, sun-dried tomatoes and fresh basil	
Pepperoni (GFa)	£14.95
Homemade tomato sauce, grated mozzarella, pepperoni and peppadew peppers	
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	
Lamb and goat’s cheese (GFa)	£16.95
Homemade tomato sauce, grated mozzarella, minced spiced lamb, red onions, goat’s cheese, sweet drop peppers, chilli, tzatziki	
Prawn and sweet chilli (GFa)	£16.50
Homemade tomato sauce, grated mozzarella, battered prawns, sweet chilli, garlic & parsley broccoli florettes, cherry tomatoes	
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	

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	

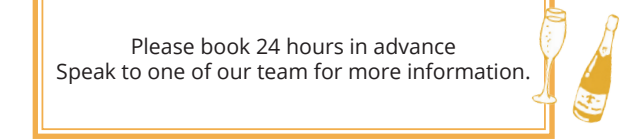
Our signature ‘Meat the George’ (GFa)	£17.95
Homemade tomato sauce, grated mozzarella, pepperoni, sweet chilli glazed sausages, lamb kofta and prosciutto	



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.



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	