

the GEORGE

Sundays at The George are about good food and time well spent.

Our meats are sourced from local butchers and farmers, who take genuine pride in how their livestock is raised, following responsible and traditional farming practices.

Ethical sourcing matters to us and is never compromised, something you'll taste in the quality of every roast we serve. Children's portions are available at half the listed price (excluding lamb).

The Meat-Eaters

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

Lamb shank	£25.95	Roast pork loin	£20.95
Roast beef sirloin	£22.95	Chicken supreme	£20.95

The Plant-Based

Root vegetable Wellington £18.95
Served with braised red cabbage, cauliflower cheese, roast potatoes, a Yorkshire pudding and vegetarian gravy (V) (VEa)

Sides

Mashed potato (GF) (V)	£5.50
Extra cauliflower cheese (GF) (V)	£5.50
Extra Yorkshire pudding (V)	£2.50

Our vegan option is served without a Yorkshire pudding (VE)

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 – Winsters Foods, Chesterfield
Wine – Hattersley Wines, Bakewell
Dry goods – Holdsworth Foods, Tideswell
Dairy – Middleton's Dairies, Hope Valley
Ice cream – Bluebell Dairy, Derby

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.



coeliacuk
live well gluten free