

the GEORGE

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

Fruit & Vegetables - Winsters Foods, Chesterfield
Fish - R G Morris & Son, Buxton
Dry goods - Holdsworth Foods, Tideswell

Dairy - Middleton's Dairies, Hope Valley
Wine - Hattersley Wines, Bakewell
Meat - New Close Farm, Over Haddon Fish - R G Morris & Son, Buxton

All prices are inclusive of VAT at 20%

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

Halloumi fries served with sweet chili purée (GF)(V)	£4.75
Hummus & pomegranate chimichurri, balsamic vinegar & olive oil, warm bread (GFa)(VE)	£4.75
Mixed olives and sun-dried tomatoes (GF)(VE)	£4.25
<i>Garlic bread (VEa)</i>	+ £4.50
<i>Add mozzarella (GFa) (V)</i>	+ £1.50

Starters

Italian bruschetta on toasted focaccia, sun-dried tomato pesto, heritage tomatoes, mozzarella di bufala marinated in herb dressing (GFa)(VEa)	£8.95
<i>Add Prosciutto</i>	+ £2.50
Goat's cheese mousse, roasted baby carrots, candied pecan nuts, balsamic glaze and warm bread (GFa)(V)	£8.95
Crispy aubergines, butter beans purée, rocket salad, marinated heritage tomatoes and pomegranate salsa verde (GF)(VE)	£8.95
Dijon mustard & dill cured sea trout, tonnato sauce, ciabatta crostini, micro herbs and pickled fennel (GFa)	£10.95
Sweet & sour king prawns, fennel, leek, mango & mint salad (GF)	£10.95
Soup of the day, served with warm bread and butter (GFa)(VEa)	£7.50
Korean flavored scotch egg, sticky sesame & coriander rice cake, gochujang sauce and kimchi (GF)	£9.95
Pork gyros on homemade cumin pita bread with summer salad, pickled vegetables and tzatziki (GF)	£9.50

Salads

Poke bowl with carrot, edamame, cucumber, avocado, spring onions, kimchi, mango, sushi rice and soy sauce (GF)(VE)	£13.50
Baby spinach, rainbow pepper & heritage tomato salad with truffle & tahini yoghurt dressing, toasted pine nuts and crispy onions (GF)(VE)	£13.50
Rocket, balsamic roasted fig & feta salad, roasted Padrón peppers and walnut & blueberry dressing (GF)(V)	
Add one of the below toppings to your chosen salad:	
Grilled chicken (GF)	£4.25
Grilled rump steak (GF)	£4.75
Cured sea trout (GF)	£5.50
Deep fried tofu (GF) (VE)	£3.95
Halloumi (GF)(V)	£3.95

Sandwiches

Served Monday to Saturday between 12pm - 5pm	
All served with mixed-leaf salad	
Chicken Caesar club sandwich (GFa)	£11.95
Ciabatta tagliata steak sandwich, rocket salad, parmesan shavings and sun-dried tomato pesto (GFa)	£12.95
Vegan chickpea falafel, marinara sauce, roasted Padrón peppers, vegan cheese and baby spinach sandwich in pretzel roll (GFa)(VE)	£10.95
Crispy fish tacos with guacamole, pickled vegetables, rocket salad, crispy onions, rainbow peppers and chimichurri (GF)	£10.95

Mains

Beer-battered cod, triple cooked chips, crushed minted peas, roasted lemon and tartar sauce (GF)	£18.95
Sweet & sour pork ribs served with coleslaw, grilled corn on the cob and skinny fries (GF)	£18.50
Homemade pie of the week, crushed peas, option of mashed potatoes or triple cooked chips and gravy	£19.50
Mushroom and soybean stroganoff served with crispy rice cake and sautéed greens (GF)(VE)	£16.95
Sage & chorizo stuffed pork fillet wrapped in pancetta served with sautéed greens, mashed potatoes and creamy sage & chorizo sauce (GF)	£20.95
Lebanese spiced lamb ballotine, chickpea hummus, raita, marinated vegetable skewers, pickled vegetables and fresh coriander served with grilled pita bread (GF)	£22.95
Salmon roulade stuffed with baby spinach & cashew mousse, polenta cake, watercress sauce and seaweed & cashew crumb (GF)	£23.50
Katsu curry, steamed rice, pickled seasonal vegetables, fresh chili, ginger and spring onions.	
Choose from the following toppings:	
Crispy spiced chicken (GF)	£18.95
Crispy spiced cod fillet (GF)	£19.95
Crispy spiced chickpea falafel (GF)(VE)	£16.95
Pan-fried chicken served with roasted creole potato, rainbow peppers, sun-dried tomatoes and green pesto (GF)	£19.95
Seasonal vegetable & buckwheat risotto on grilled portobello mushrooms with marinara sauce, vegan cheese and crispy rocket salad (GF) (VE)	£17.50
Gambas with chorizo, prawns, mussels, corn on the cob and fresh herbs served with skinny fries (GF)	£22.95
Ramen with egg noodles, boiled egg, sesame seeds, carrots and sugar snaps	
Choose from the following toppings:	
Marinated pork belly (GF)	£18.50
Cured Trout (GF)	£20.95

Pizza

Served all day	
Classic Margherita (GFa)(VEa)	£12.95
Homemade tomato sauce, grated mozzarella, herb-marinated buffalo mozzarella, sun-dried tomatoes and fresh basil	
Pepperoni (GFa)	£15.95
Homemade tomato sauce, grated mozzarella, pepperoni, sweet drop peppers	
Classic Italian (GFa)	£15.50
Homemade tomato sauce, grated mozzarella, cherry tomatoes, rocket salad, parmesan shavings and prosciutto	
Asian style pork belly pizza (GFa)	£16.95
Hoisin sauce, grated mozzarella, fresh chili, ginger and spring onion, marinated pork belly, wild mushroom and spicy mayo	
Meat the George (GFa)	£17.95
Homemade tomato sauce, grated mozzarella, prosciutto, marinated pork belly, pepperoni, slow cooked lamb, sweet drop peppers and red onion	
Lamb, fig and goat's cheese (GFa)	£17.50
Homemade tomato sauce, grated mozzarella, slow cooked lamb, goat's cheese, red onion, fig, sweet drop peppers, rocket salad and balsamic glaze	
Courgette and sun-dried tomato (GFa)(VE)	£16.50
Homemade tomato sauce, vegan mozzarella, courgette ribbon, sun-dried tomatoes, wild mushroom, rocket salad and toasted pine nuts	
Pesto, blue cheese and caramelised nectarine (GFa)(V)	£16.95
Pesto, grated mozzarella, blue cheese, caramelized nectarine, fresh chili & rocket salad	
Burgers	
All our burgers are handmade and served with a toasted pretzel bun, triple-cooked chips, coleslaw & harissa mayo	
BBQ beef brisket & cheese burger (GFa)	£18.95
Korean spiced pork belly burger, kimchi (GFa)	£17.95
Buttermilk chicken burger with guacamole and halloumi (GFa)	£17.95
Mushroom & oat burger with Padrón peppers (GFa)(VE)	£16.95

Steaks

All our steaks are served with triple-cooked chips and a grilled portobello mushroom with smoked paprika rarebit and roasted vine tomatoes	
8oz rump steak (GF)	£22.95
10oz sirloin (GF)	£27.95
12oz ribeye (GF)	£32.95
8oz fillet (GF)	£33.95
<i>Add a sauce, choose from:</i>	
<i>peppercorn (GF), blue cheese (GF)(V) or béarnaise sauce (GF)(V)</i>	+ £2.50

Sides

Mashed potatoes (GF)(V)	£4.25
Mixed summer salad (GF)(VE)	£4.50
Triple-cooked chips (GF)(VE)	£4.25
Skinny fries (GF)(VE)	£4.25
Sautéed greens (GF)(VEa)	£4.50
Beer-battered onion rings (GF)(VE)	£3.95
Coleslaw (GF)(VE)	£3.95
Vegetable skewers (GF)(VE)	£4.50

Desserts

Homemade grapefruit tart, clotted cream ice cream and caramel crumb (V)	£9.25
Flourless chocolate brownie, caramelised peach mousse, berry coulis served with blood orange sorbet (GF)(V)	£8.95
Pistachio & walnut baklava, served with mango sorbet (VE)	£8.95
Pina colada mousse, caramelised pineapple with rum, oat & coconut crumb served with coconut sorbet (GF)(VE)	£8.95
Miso banana cheesecake and passionfruit coulis served with orange sorbet (GF)(V)	£8.95
Local cheese board with artisan biscuits, candied walnuts, fresh grapes, fig chutney, celery sticks (GFa)(V)	£11.50
Three scoops of ice cream or sorbet	£6.95
Sorbets (GF) (VE)	
orange, coconut, blood orange or mango	
Ice creams (GF) (V)	
chocolate, vanilla, clotted cream or vegan vanilla (VE)	
Affogato (GF)(V)	£9.95
Baileys, Frangelico or Amaretto	
George Gourmand - a selection of miniature desserts served with a choice of;	
Café - espresso (GFa)(V)	£11.95
Coupe - a glass of fizz (GFa)(V)	£14.95
Verre - a glass of dessert wine (GFa)(V)	£15.95