GEORGE III

Starters

Hand Raised Warm Pork Pie £6.25 Crumbly stilton & rocket salad

Smoked Salmon (gf) £7.90 Pomegranate, rocket leaves, rustic crusty bread & a honey mustard dressing

Chicken Liver Parfait £6.95 Ale chutney, baby leaf salad & crusty bread

Bury black pudding £6.90 Softly poached free-range egg, smoked bacon rasher & creamy english mustard sauce

Ham Hock Terrine £7.00

Piccalilli puree, real ale chutney, pea shoots & crusty bread

Soup Of The Day (v) £4.75 Crusty bread & butter

Hummus & spinach flatbread(vgn) £6.50 Roasted toms, pomegranate, puy lentils, baby onions & balsamic

Smoked Haddock & Salmon Fishcake £7.00 Smoked haddock, mozzarella & spring onion, tartare sauce, seasonal leaves & lemon

<u>Mains</u>

Pan Roasted Smoked Haddock £18.00 Pea, asparagus, parmesan & white wine risotto & poached egg

Aberdeen Angus beef burger £12.95

Smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, mustard mayo & hand cut chips

Prosciutto Ham Wrapped Chicken (gf)

£16.00 Mediterranean roasted vegetables, tomatoes, basil, garlic & sautéed potatoes

Gammon Steak (gf) (12oz) £15

Egg, pineapple, fresh seasonal vegetables, or salad & choice of potatoes

Cheese & Onion Pie (v) £13.50

Lancashire cheese, caramelised onion, pine nuts, fresh seasonal vegetables & choice of potatoes

Zero Bull burger (vgn) £12.50

Mushrooms, beetroot, soya, beetroot & horseradish, onion rings, lettuce, tomato & hand cut chips

Bubble & Squeak Cottage Pie £14.00 (vgn)

Seasonal vegetables & choice potatoes

Lamb Burger £12.95

Onion rings, tomato, lettuce, cheddar, gherkin, harissa yogurt & hand cut chips

British Beef Steak & Unicorn Ale Pie £13.95

Rare breed braised beef, Robinsons Unicorn ale, fresh seasonal vegetables, choice of potatoes & gravy

Beer Battered Cod £13.95

Robinsons ale batter, hand cut chips, mushy peas & tartare sauce

Polynesian Fillet £18

Strips of tender beef fillet, bell peppers & onions in a sweet chilli sauce & coriander scented rice

Oven Roasted Salmon Fillet £16

Asparagus, hollandaise sauce, and a choice of veg, salad or potatoes

Sides

Hand cut chips (gf, vgn) $\pounds 3.50$ / Seasonal salad (gf, vgn) $\pounds 3.50$ / Sautéed potatoes (gf, vgn) $\pounds 3.50$ / Skin on fries (vgn) $\pounds 3.50$ / Onion rings $\pounds 3.50$ / Vegetables (gf) $\pounds 3.50$

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Company reg: 00170679

GEORGE III

Large seasonal salad bowl

Chargrilled steak (gf) £13.50 Stilton, pecan nuts, baby pearl onions, cherry tomatoes, cucumber, red onion, seasonal baby leaves & balsamic

Shredded duck £,11.50

Crispy ginger, seasonal baby leaves, spring onions, cucumber, carrots & spiced plum sauce

Grilled Salmon £15

Pok Choy, new potatoes, cherry tomatoes, cucumber, seasonal leaves and a honey & mustard dressing

Brongain Farm Prime Welsh Beef

Angus Hereford breed, 21 day aged with full traceability from the farm to the fork

Rump 10oz (gf) £19.50 Fillet 8oz (gf) £27.00

Served with any 2 of the following side dishes plus a complimentary sauce of your choice

Hand cut chips – Skin on fries – Seasonal vegetables – New potatoes – Sautéed potatoes - Peppercorn sauce – Red wine sauce – Mushroom & thyme sauce

Puddings £6

Chocolate Torte

Chocolate Fudge Cake (GF)

Banoffee Pie

Syrup Sponge Pudding

St Clementine Cheesecake

Bread And Butter Pudding

All Served With Either Ice Cream, Cream Or Custard