

To Get You Going

Bread Board (VE)	£7
mixed breads with aioli and maple butter	
Mixed Olives (VE)	£4

To Start

Homemade Soup of the Day (VE)	£6.5
warm sourdough, roll, butter	
Chicken and Herb Terrine	£9
aioli, toasted sourdough	
Prawn Apple and Grape Salad	£9.5
Marie Rose sauce and buttered brown bread	
Aubergine Fries (VE)	£7
Tzatziki dip	
Brie and Cranberry Crostini (V)	£9
topped with honey dressing	
Crispy Soft-Shell Crab	£9.5
sweet chili sauce	

Main Courses

Sycamore Gap Pale Ale Battered Cod	£17
triple cooked chips, mushy peas, tartare sauce	
Pie of the Day (V OP.)	£17
chips or mash, seasonal vegetables	
Cumberland Sausage	£17
red wine gravy, mash and seasonal vegetables	
Pork Belly	£18
chive mash, apple and red cabbage, red current jus	
Mussels in a Garlic Cream Sauce	£17
crusty sourdough, French fries	
Venison and Beef Lasagna	£16
salad and garlic bread	
Olive and Tomato Linguine (VE OP.)	£14
finished with parmesan cheese	
Fillet of Trout with Salsa Verdi	£19
Gratin potato and tender stem	
10oz Rib Eye Steak	£27
chips, roasted cherry tomato confit, mushroom choice of stilton or pepper sauce	

Allergens - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please speak to a member of staff if you have any questions.

V - Vegetarian, **VE** - Vegan, **GF** - Gluten Free, **Op.** - Option, please ask a team member.

Sharing Boards

Mezze Board (V)	£17
marinated olives, red pepper hummus, stuffed peppers, sweet and sour pickles, Tzatziki, grilled flat bread	
Seafood Platter (GF,Op.)	£20
Prawn Marie Rose, smoked salmon, smoked mackerel, malted bloomer	
Charcuterie & Cheese Board	£19
salami, prosciutto, honey ham, ‘goats’ cheese, mature cheddar’, red onion marmalade, piccalilli, sourdough	

Burgers

All served on a brioche bun with mature cheddar cheese, lettuce, tomato, red onion and pickles with French fries and coleslaw

Classic 6oz Prime Beef Burger	£17
Crispy Buttermilk Chicken Burger	£17
Vegan Jack Fruit Burger (VE)	£17
George Burger	£20
2 beef patties cheese bacon, onion rings, salt and chili fries	

Sides (V)

£3.75 each

Fries	Dressed Side Salad
Triple Cooked Chips	Creamy Mash
Onion Rings	Sweet Potato Fries
Tender Stem Broccoli	Salt and Chili Chips (£8) (Sharing)

Desserts

Peach and Berry Crumble	£7
lavender custard	
Banoffee Cheesecake (GF)	£7
Chocolate Brownie (VE)	£7
vanilla ice cream	
Fig and Date Pudding (GF)	£7
caramel sauce	
Selection of Local Ice Cream (2 scoops)	£6
Chef’s Cheeseboard (2/3/4)	£9 / £12 / £15
selection of local cheeses, grapes, celery, apple, chutney	



George Hotel

CHOLLERFORD