

# St. Georges Tavern Sample Menu

## Pies

We pride ourselves on serving the very best traditional British pies  
Our pies are served with creamy mashed potato, steamed greens and glazed chantenay  
carrots unless otherwise stated  
Our pies may change based on seasonality, ask our team about what pies we have available

Slow-cooked beef rib pie £16  
Tender beef rib cooked on the bone served in a rich red wine & mushroom sauce topped with  
puff pastry

Pulled lamb shepherd's pie £14  
Slow-cooked pulled lamb in a rich red wine sauce topped with parsley mash

Steak & Nicholson's pale ale pie £13.50  
British beef slow-cooked in Nicholson's pale ale, encased in shortcrust pastry. Awarded gold  
at the British pie awards

Lentil cottage pie^ (ve) £10.50  
A rich puy lentil and vegetable pie topped with carrot and sweet potato mash served with  
green beans and glazed chantenay carrots

Confit duck pie^ £15  
Slow-cooked leg of duck served in a mushroom & bacon sauce topped with puff pastry

Trio of mini pies £13.50  
Pulled beef & ale, British chicken balti and shepherd's pies

Fish pie £13  
Yellow fin sole, smoked haddock and salmon in a creamy white wine sauce topped with  
parsley and mature cheddar mash

Cheshire cheese, beetroot & bramley apple quiche (v) £12  
Served with glazed baby potatoes and a house salad

Chicken and mushroom pie £13.50  
Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in  
thyme shortcrust pastry

## Starters

Smoked Scottish salmon £7  
Served with sourdough bread and butter

Oak-smoked chicken liver pâté £6  
Topped with thyme butter served with tomato & apple chutney and toasted ciabatta

Soup of the day (v) £5.50  
Served with sourdough bread and butter

Roasted red pepper tarte tatin (ve) £6  
Glazed with a balsamic sherry dressing

Calamari £6.50  
Lightly dusted squid served with lemon aioli

### **For sharing**

Nicholson's cured meat & cheese platter £16  
Yorkshire cured ham, coppa, pancetta and schiacciata salami. Served with cheddar cheese, golden beetroot piccalilli, marinated olives and sourdough bread

House-cooked nachos (v) £9.50  
Hand-cut tortillas, cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños. Small £6.50

Fish platter^ £15.50  
Lightly dusted squid, wholetail whitby scampi, haddock goujons and mini smoked haddock & kedgeree fishcakes served with tartare sauce and lemon aioli

### **Main dishes**

Ocean fish & chips £16  
A mix of hand-battered^ haddock fillets and breaded wholetail whitby scampi, served with chips, mushy peas and tartare sauce. 50p donation to the rnli per dish sold†

Nicholson's fish & chips £14  
Fillet of haddock hand-battered in our Nicholson's pale ale, served with chips, mushy peas and tartare sauce. Large £16

Smoked applewood macaroni cheese (v) £10.50  
Macaroni pasta in a rich smoked applewood cheese sauce and topped with mature cheddar.  
Served with garlic ciabatta bread  
Add bacon £1

Chicken tikka masala £13  
Marinated chicken breast in a classic tikka masala sauce, served with pilau rice, a crispy poppadom, mango chutney and a naan bread

Garlic-smothered chicken & chips £13.50  
British half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries

Grilled fillet of salmon £15.50  
Served with herb-glazed baby potatoes, green beans and a champagne thermidor sauce

Nicholson's hunter's chicken £12.50

Grilled chicken breast topped with smoked back bacon, bbq sauce and cheese, served with a house salad, hand-battered^ onion rings and chips

Toad in the hole £12

British outdoor-bred pork sausages inside a yorkshire pudding with creamy mashed potato, topped with a rich balsamic caramelised onion gravy, served with steamed greens and glazed chantenay carrots

Vegetarian sausage toad in the hole (v) £12

10oz Ribeye steak £18.50

21-Day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, a plum tomato, crispy hand-battered^ onion rings and chips

Add peppercorn sauce or blue cheese sauce £2

### **Seasonal favourites**

Cauliflower couscous & kale salad (ve) £9

Cauliflower couscous, butternut squash and kale salad, topped with pumpkin seeds and sunflower seeds

Add one of the below:

Smoked scottish salmon £12.50

Chargrilled chicken breast £11.50

Smoked haddock & kedgerree fishcake £12.50

Chicken, bacon & avocado salad £11.50

Chargrilled chicken breast, smoked back bacon and sliced avocado, served on a house salad topped with pumpkin seeds and sunflower seeds

Smoked haddock & kedgerree fishcakes^ £10.50

Served with herb-glazed baby potatoes, house salad and lemon aioli

### **Burgers**

Nicholson's burger £14.50

Two chargrilled beef burgers or chicken breasts in a brioche bun, with bacon, monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with hand-battered^ onion rings, bbq salsa and skin-on fries

Classic chicken burger £11.50

Chargrilled chicken breast in a toasted brioche bun, topped with monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with bbq salsa and skin-on fries

Cauliflower, kale & smoked cheddar cheese burger (v) £11.50

Served in a toasted brioche bun, with gherkin, mayonnaise, lettuce and tomatoes. Served with bbq salsa and skin-on fries

Classic beef burger £11.50

Chargrilled beef burger in a toasted brioche bun, topped with monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with bbq salsa and skin-on fries

Create your own  
Add any of the following toppings to your burger:  
Monterey jack cheese, bacon, jalapeños, guacamole, fried egg or balsamic caramelised  
onions £1  
Bbq sauce 50p  
Pulled barbacoa beef £1

### **Sandwiches**

See our sandwich menu for more information on our daily sandwich specials

Served monday – friday until 5pm

### **Sides**

Mac & cheese (v) £4.50

Green beans (ve) £3.50

Mushy peas (v) £2.50

Side salad (ve) £3.50

Chips (v) £4

Skin-on fries (v) £4

Garlic bread (v) £3

Garlic bread with cheese (v) £3.50

Hand-battered ^ onion rings with sour cream

Small £3

Large £5

### **Desserts**

Trio of desserts (v) £9.50

Belgian chocolate brownie, salted caramel profiteroles and lemon meringue, served with  
vanilla pod ice cream

Lemon meringue (v) £6

Served with British blackcurrant curd and freshly whipped cream

Sticky toffee pudding (v) £5.50

Served with a choice of vanilla pod ice cream or rich creamy custard

Salted caramel profiteroles (v) £5.50  
Served with vanilla pod ice cream  
To share £9.50

Belgian chocolate brownie (v) £6  
Served warm with vanilla pod ice cream

Apple & rhubarb crumble^ (v) £6  
Stewed apples and rhubarb topped with a demerara sugar crumble, served with a choice of  
vanilla pod ice cream or rich creamy custard  
To share £9.50

Nicholson's cheese board for two (v) £9  
Cropwell bishop stilton and cheddar cheese with grapes, crackers, celery and pale ale^  
chutney

(v) made with vegetarian ingredients, (ve) made with vegan ingredients