

THE GEORGE INN

www.thegeorgemaulden.com

01525 841 559

SMALL PLATES

Game Terrine

Rocket, Onion Chutney, Sourdough 7

Soup of the Day

Toasted Sourdough 5.5

Creamed Mackerel

Fennel, Spring Onion, Croutes 7

Avocado & Feta on Toast

Soya Beans, Garden Peas, Pesto,
Pine Nuts, Sourdough 7

Slow Cooked Baby Chorizo

Port Sauce, Aioli, Sourdough 7

Anti-Pasti Sharer

Cold Meats, Cornichons, Caperberries,
Olives, Sourdough, Olive Oil, Balsamic,
Sun Blush Tomatoes, Nduja Flatbread
14.50

DAILY SANDWICHES

Available 12-6pm

Tuna & Spring Onion Ciabatta

Watercress, Fennel, Mayo, Salad, Fries 10

Chargrilled Chicken & Pesto Ciabatta

Watercress, Sun Blush Tomato, Balsamic,
Mayo, Salad, Fries 10

Fish Finger Sandwich

Minted Peas, Tartare Sauce, Fries 10

Cajun Chicken Ciabatta

Sweet Pepper, Sweet Chilli Mayo, Fries 10

30 DAY DRY AGED STEAKS

All of our steaks are British & dry aged for 30 days,
from Aubrey Allen Our steaks are all served with a
field mushroom, plum tomato, chunky chips,
peppercorn sauce & watercress included.

10oz SIRLOIN ON THE BONE 26.5

8oz RUMP 21

LARGE PLATES & SALADS

Wild Mushroom, Garlic & Tomato Tagliatelle
Capers, Chilli, Shallots, Parsley, Parmesan, Olive Oil 13

Sweet Potato & Black Quinoa Chilli

Avocado Cream, Flatbread 13.5

Beer Battered Haddock & Chips

Crushed Minted Peas, Lemon, Tartare Sauce 14
(Gluten free batter available, please just ask)

Great North Pie Co - Vegan Butternut & Kale Pie

Chunky Chips, Garden Greens, Gravy 13.5

Great North Pie Co - Pie of the Day

Creamed Mash, Garden Greens 13.5

Grilled Plaice

Crayfish & Caper Gremolata,
Green Beans, New Potatoes 16.5

Avocado & Butternut Squash Salad

Cous Cous, Pomegranate, Toasted Seeds, Crispy Kale,
Orange & Shallot Dressing

Vegan 13
Chicken 14

PIZZAS

Our handmade pizza bases are all proved,
picked & rolled in house. Gluten free bases
available too!

Nduja & Sausage

Crackling, Caramelised Onions, Chilli
Flakes 14

Tomato & Basil

10

Hoisin Chicken

Spring Onion, Cucumber, Watercress,
Mango Dressing 13.5

Chicken & Chorizo

Pesto, Rocket 13.5

Wild Mushroom & Prosciutto

White Sauce, Parmesan, Truffle Oil,
Rocket 14

BURGERS

House Burger

George Club Sauce, Bacon, Pickle,
Lettuce, Cheese, Brioche Bun, Fries,
Slaw 14

Cajun Chicken Burger

Mayo, Bacon, Sweet Pepper, Lettuce,
Brioche Bun, Fries, Slaw 14

Beetroot & Red Pepper Burger

Chilli Jam, Lettuce, Coleslaw, Brioche
Bun, Fries, Salad 13.5

Cherry Tomato, Spring Onion, Basil,
Feta & Rocket Salad 3.5

House Olives 3.5

Nduja or Garlic Flatbread 4

SIDES

Green Caesar Salad 3.5

Homemade Slaw 3.5

Warm Garden Greens 3.5

Fries 3.5

Chunky Chips 3.5

Truffle & Parmesan Fries 3.5

Bread & Oils 3.5

Please speak to a member of
the team regarding any
allergens or preferences.

All our dishes are prepared
lovingly on site by our team &
every dish served is handmade
& fresh.

SPARKLING
125ml/Bottle

Prosecco, Extra Dry Spumante Porte Leone - Treviso, Italy - NV 6/30

Skinny Fizz, Brut Nature Dominia de Requena - Requena, Spain 5.5/27

H.Blin, Brut Champagne 50

Laurent Perrier, Brut Rose Champagne 74

WHITE
175ml/Bottle

Chenin Blanc, South Africa - Ben & Rudi Scott 5/19

Colombard Vermentino, Languedoc - Le Ferme Petit Paul 5.5/21

Sauvignon Blanc, Chile - Isabella da Silva 6/23.5

Picpoul De Pinet, Languedoc - Domaine Reine Juliette 7.2/27.5

Pinot Grigio, Italy - Tenuta Luigi e Bebe Anselmi 26.5

Albarino, Spain - Escencia Divina 29

Sauvignon Blanc, Marlborough - The Winchester Estate 32

Meursault Vieilles Vignes, Burgundy - Domaine Denice Race 50

DESSERTS

Chocolate Brownie
Vanilla Ice Cream, Honeycomb 6.5
(Vegan now available, please ask)

Vanilla Pannacotta
Mango & Mandarin Compote 6.5

Apple & Blackberry Crumble
Ice Cream, Custard 6.5

Sticky Toffee Pudding
Vanilla Ice Cream, Toffee Sauce 6.5

Selection of Gelato & Sorbet
(Vanilla, Hazelnut, Chocolate, Strawberry, Lemon) 5.5

Handmade Cake of the Day
3.75

Handmade Slice of the Day
Vegan & Gluten Free Available

George 4 Cheese Plate
Frozen Grapes, Fig Chutney, Wheat Crackers, Sourdough 10

BARON BIGOD - Suffolk
Creamy, White Unpasteurised Brie

CROTTIN D'ANTAN - French
Traditional Goats Cheese

ISLE OF MULL - Scottish
King of Scottish Cheddars

PERL LAS - Welsh
Hand made Blue Cheese

TEAPIGS & UNION SPECIALITY COFFEE

Americano 3
Cappuccino 3.5
Latte 3.5
Mocha 3.5
Espresso 3
Machiato 3.5
Flat White 3.2

Yorkshire Tea 2.5
Fresh Mint Tea 2
Selection of Teapigs 3
Hot Chocolate 3.5
Babycino 1
Irish Coffee 7
Baileys Coffee 7

ROSE
175ml/Bottle

Grenache Cinsault Rose
Languedoc - Le Ferme
Petit Paul 5.5/21

Paradis Rose, Languedoc -
Domaine Preignes le Vieux 27.5

RED

175ml/Bottle

Cabernet Shiraz
South Africa - Ben & Rudi Scott 5/19

Merlot, Chile - Santa Rosato 6/23

Montepuciano D'Abruzzo
Abruzzo, Italy - Az Agricole
Ilauri 6.5/24.5

Malbec, Argentina -
Famiglia Barberis 7/26

Minervois, Languedoc -
La Balade 2014 27

Sangiovese Di Toscana
Italy - Tenuta Montecchiesi 29

Rioja Reserva, Spain - Bodegas Cune
des Reyes 32

Expression, South Africa - The Goose
Retief Goosen 36

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