

The GEORGE

ON THE GREEN

EVENING MENU

Starters

- Chef's Soup of the Day**, served with crusty bread **£6.50**
- Warm Ciabatta**, sun blushed tomato and pesto butter and slow roasted garlic **£6.50**
- Homemade Chicken Liver Pâté**, toast and an apple and apricot chutney **£7.75**
- Salt & Pepper Squid**, dressed leaves and sriracha mayo **£7.95/£15.50**
- Smoked Mackerel Rilette**, brown bread, gherkin, capers and rocket salad **£7.95**
- Burrata and Heritage Tomato Salad**, roast red pepper pesto and dressed leaves **£7.75**
- Sauté King Prawns**, with chorizo, chilli, garlic and tomato served with crusty bread **£9.50**

Mains

- Pan Fried Fillet Steak**, topped with chimichurri rojo with wilted garlic spinach and chunky chips **£25.95**
- Dukkah Crusted Swordfish**, served with a chickpea and sweet potato cassoulet and preserved lemon butter **£17.95**
- Smoked Salmon and Asparagus Risotto**, topped with pea pesto and rocket **16.50**
- Curry Rubbed Lamb Rump**, sag aloo, lamb samosa and balti sauce **£19.50**
- Beer Battered Cod**, curry sauce, tartare and chunky chips **£15.95**
- Slow Roasted Pork Belly**, maple BBQ glaze, roast onion, roasted pineapple salsa with sweet potato fries **£17.95**
- Pan Fried Calves Liver & Smoked Bacon**, savoy cabbage, creamy mash and onion gravy **£17.95**
- Lemon and Pesto Chicken Caesar**, with croutons, parmesan, gem lettuce, lemon pesto ceasar dressing **£14.95 (add bacon £2)**
- Angry' Mac & Cheese**, dressed salad **£13.50 (add bacon £2)**
- Provençale Vegetable and Lentil Vegan Pie**, topped with olive oil mash served with crusty bread **£14.95**

Sides

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| Chunky Chips £3.95 | Tomato Onion & Olive Salad £3.95 |
| Sweet Potato Fries £4.50 | House Mixed Salad £3.50 |
| New Potatoes with Chive Butter £3.50 | Rocket & Parmesan Salad £4.25 |
| Buttered Garlic Spinach £4.25 | Minted Mushy Peas £1.50 |
| Coleslaw £1.50 | |

If you have any dietary requirements, please let us know.

A discretionary 10% service charge will be added to parties of two or more.

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