

MAIN MENU
28th February - 3rd June 24

THE GEORGE INN

www.thegeorgemaulden.com

01525 841 559

CELEBRATE IN 2024

Private Dining to Private Hire

Ask how we can host your
special celebrations

BIRTHDAYS | ANNIVERSARIES
BABY SHOWERS | WORK PARTIES

SMALL PLATES

Soup of the Day*
Sourdough 7

Grilled Mackerel
Warm Potato & Fennel Salad,
Dill Creme Fraiche 8

Beetroot Walnut & Pear Salad
Ricotta, Pomegranate, Parmesan Shavings, &
Mixed Leaves 7

Baby Chorizo*
Port Sauce, Aioli, Toasted Sourdough 8.25

Crispy Cauliflower Bites
Chilli Lime Dip & Soya Sweet Chilli Glaze 7

Bread, Oils & House Olives* 5

Hummus*
with Flat Naan Bread 6

Anti-Pasti Sharer*
Cold Meats, Cornichons, Caperberries, Olives,
Toasted Sourdough, Olive Oil, Balsamic, Sun
Blush Tomatoes, Cheddar,
Cucumber, Pickled Chillies 17.5

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

* Available as a gluten free option

All our dishes are prepared lovingly on site by our
team & every dish served is handmade & fresh.
Our menu maybe subject to change.

LARGE PLATES & SALADS

Aubrey Allen 8oz 30 Day Dry Aged Ribeye Steak*
Chunky Chips, Plum Tomato, Field Mushroom,
Peppercorn Sauce 28.5

Spinach Ricotta Cannelloni
Mixed Leaf Salad 17

Pan Fried Sea Bass & Fish Broth
Pak Choi, New Potatoes, Mange Tout, Ginger, Chilli & Coriander
19.5

Honey Beer Battered Haddock*
Chunky Chips, Crushed Minted Peas, Lemon, Tartare Sauce 17.5
(Gluten Free Batter Available, Please Just Ask)

Steak & Ale Pie / Chicken & Mushroom Pie
Buttered Mash, Greens, Gravy 17
(Vegan Option: Sweet Potato & Kale)

Shepherds Pie
Greens, Gravy 18

Soya Crispy Beef & Rice Noodle Salad
Cabbage, Cucumber, Carrots, Spring Onion, Pomegranate,
Toasted Seeds, Spiced Mustard Dressing 16.5
Swap Beef for Halloumi 16

Wild Mushroom Ravioli
Truffle Oil, Parmesan,
Side of Mixed Leaf Salad 17
(Vegan Option: Wild Mushroom and
Caramelised Onion)

House Beef Burger*
Bacon, Monterey Smoked Cheddar, Lettuce, Gherkin,
Brioche Bun, Club Sauce, Fries, Slaw 17.5

Cajun Chicken Burger*
Bacon, Lettuce, Cajun Mayo, Brioche Bun, Fries, Slaw
17.5

Beetroot, Red Pepper Burger
Sweet Chilli Jam, Lettuce, Guacamole, Brioche Bun,
Fries, Tomato Salsa, Rocket Salad 17
(Vegan Option: Vegan Bun)

PIZZAS

Handmade. proved, picked & rolled in-house.
Gluten free bases available too!

Meaty Feast
Beef Meatballs, Ham, Morgues Sausage,
Bacon, Peppers, Chilli Flakes 16.5

Vegetariana
Broccoli, Onion, Mushroom, Peppers 16.5

Goats Cheese & Roasted Aubergine
Red Peppers, Caramelised Onion 16.5

Chicken & Chorizo*
Pesto, Rocket 16.5

Nduja Sausage & Salami*
Caramelised Onions, Jalapeno 16.5

Tomato & Basil* 14

SIDES

Homemade Slaw* 4

Mixed Leaf Salad *
Pomegranate, Spring Onion, Carrot
Ribbons, Spiced Mustard Dressing, Toasted
Seeds 6

Fries* 5

Chunky Chips* 5

Truffle & Parmesan Fries* 5.5

Sauté Vegetables
Garden Peas, Green Beans, Tender Stem
Broccoli 6

A discretional 10% service charge will be added
to your bill. If you don't think that's fair, please
let a member of the team know. Your feedback is
super important.

To improve speed, efficiency & reduce costs
we're now a cashless business.

SPARKLING
125ml/Bottle

Prosecco NV Extra Dry Spumante,
Porta Leone 7.5/34
Ours is better than most, made by the luscious Francesca Ceotto

Pink Prosecco NV Brut,
Porta Leone 7.5/34
New this year. Its pink & it's Prosecco. Says it all, really!

H.Blin NV Brut 60
Classier than Moet

Laurent Perrier Brut Rose
Champagne 74
Delicious raspberry & redcurrant flavours for that special treat

WHITE

175ml/500ml/Bottle

Chenin Blanc, Hutton Ridge
South Africa 6.8/18.2/24.9
A little more pleasure & joy to be had, nice with a summer salad

Sauvignon Blanc, Isabella Da Silva
Chile 7.1/18.9/25.5
Somewhere between The Loire and NZ in style, less acidic than the Loire, not as exotic as NZ

Unoaked Chardonnay, Comtesse de Marion,
Southern France 27.7
Lemon cream style of Chardonnay with no clumsy oak to get in the way of the fruit

Viognier, Domaine Preignes Le Vieux,
Southern France 8/21.35/28.5
Rich & soft with peachy notes, feels very indulgent

Rioja Blanco, Bodegas Cune de Reyes
Rioja, Spain 29.9
Rich, lanolin character from Viura grapes

Pinot Grigio Delle Venezie, Tenuta Luigi e Bepe Anselmi, Italy
8.7/23.2/31
Proper Pinot from the brothers - not factory sweepings.
Fresh mountain air that is just a joy to drink

Sauvignon Blanc "V" Awatere Valley
Malborough, NZ 33.9
One of the original damp, gravel valleys of Marlborough - elegant in an almost Sancerre style

Valencay, Domaine Oliver Sinson
Loire Valley, France 35.6
Rare example of a wine made up of Sauvignon (80%) and Chardonnay (20%) sprightly yet full

Chablis, Domaine St Marc Brocard
Burgundy, France 38
The most mineral, fresh style of unoaked Chardonnay from Julian Brocard

DESSERTS

Rum & Raisin Brioche Bread & Butter Pudding
Choose Custard or Ice Cream 8.5

Sticky Toffee Pudding
Vanilla Gelato, Toffee Sauce 8

Ice Cream Sundae
Chocolate and Sticky Toffee Brownie Bites, Vanilla Gelato, Toffee Sauce, Cream 8

Selection of Gelato & Sorbet*
Choose 3 from Vanilla, Chocolate, Strawberry, Hazelnut or Lemon Sorbet 8

Chocolate Brownie
Vanilla Gelato 8
(Vegan now available, please ask*)

Handmade Cake of the Day
Carrot & Walnut 5

Crunchy Chocolate & Caramel Slice 4.5

George Cheese Plate*
Cheddar, Brie, Stilton, Frozen Grapes,
Fig Chutney, Wheat Crackers,
Sourdough 8.5

TEAPIGS & UNION SPECIALITY COFFEE

Americano 3
Cappuccino 3.5
Latte 3.5
Mocha 3.5
Espresso 3
Machiato 3.5
Flat White 3.5
Mulled Wine 5

Yorkshire Tea 2.5
Fresh Mint Tea 2
Selection of Teapigs 3
Hot Chocolate 3.5
Babyino 1.5
Irish Coffee 7
Baileys Coffee 7

Oat Milk Available as an alternative option 50p

Decaf available too!

ROSE

175ml/500ml/Bottle

Grenache Cinsault Rose. Le Ferme Petit Paul,
Southern France 7.1/19/26.5
Beach ready Pink - it's all too easy

Paradis Rose, Grenache Noir, Domaine Preignes le Vieux,
Languedoc 8.2/21.9/32.9
Posh Pink. The lady Penelope of roses. Worth the investment

Olivier Coste Rose, Domaine Montrose
Cotes de Thongue 38
World Class Rose from Grenache/Syrah/Vermentino

RED

175ml/500ml/Bottle

Cabernet Sauvignon, Finca Lucia
Chile 6.7/17.9/24.9
Lovely mulberry fruit and a good, structured finish - perfect burger wine

Shiraz Syrah Mouvedre, Grey Cables
Western Cape, South Africa 6.9/18.5/25.5
South African earth spice with some pepper from the Shiraz and chocolate Mouvedre

Douro Tinto, Adega Villa Real
Portugal 27.9
From traditional Port grapes, Tinto Roriz and Nacional - heart, try instead of Malbec

Sangiovese Salto, Tenuta ilauri
Terre Di Chieti, Italy 7.95/21.2/29.5
The great grape of Chianti, here with a certain liquorice and tobacco leaf character

Merlot, Silver Leaf, Clos Malverne,
South Africa 8.2/21.9/29.8
Rich, savoury style of Merlot, far more balls than Chilean Merlot

Pinot Noir, Domaine Cassagnau, Jacques Abet
French Pyrenees 30.5
Cooler air from both The Atlantic and the foothills of The Pyrenees contribute elegance and finesse

Malbec, Casa Juanita
Argentina 8.8/23.5/31.8
The Barberis family have made this for us for years now. Rich, mulberry fruit with a hint of chocolate

Chateau Grezan Collection (Grenache/Syrah/Carignan)
Faugeres, Languedoc 33.5
The illustrious Cros-Pujol family make wonderful wild, garrigue driven wines

Rioja Crianza, Bodegas Gomez Crusado
Rioja, Spain 36
Leading Bodegas, an excellent balance between oak aging and powerful yet elegant fruit

28th February - 3rd June 24

THE GEORGE INN

Main Menu - Pre Order Form

Deposit Paid (Y/N) £.....

Name.....

Number of Guests.....

Telephone.....

Reservation Date.....

Time.....

Email.....

SMALL PLATES	Oty	Dietry Requirements	Additional Requests
Soup of the Day*			
Grilled Mackerel			
Beetroot Walnut & Pear Salad			
Baby Chorizo*			
Crispy Cauliflower Bites			
Hummus*			
Bread, Oils & House Olives*			
Anti-Pasti Sharer*			

LARGE PLATES & SALADS	Qty	Dietry Requirements	Additional Requests
Aubrey Allen 8oz 30 Day Dry Aged Ribeye Steak*			
Honey Beer Battered Haddock*			
Steak & Ale Pie			
Chicken & Mushroom Pie			
Sweet Potato & Kale Pie			
Shepherds Pie			
Pan Fried Sea Bass & Fish Broth			
Spinach Ricotta Cannelloni			
Crispy Beef & Rice Noodle Salad			
Halloumi & Rice Noodle Salad			
Wild Mushroom Ravioli			
Vegan Wild Mushroom Caramelised Onion Ravioli			
House Beef Burger*			
Cajun Chicken Burger*			
Beetroot, Red Pepper Burger			

PIZZAS	Quantity	Dietry Requirements	Additional Requests
Meaty Feast			
Goats Cheese & Roasted Aubergine			
Vegetariana			
Chicken & Chorizo*			
Tomato & Basil*			
Nduja Sausage & Salami			

SIDES	Qty	Dietary Req.	Any Other Requests?
Homemade Slaw*			
Mixed Leaf Salad*			
Fries*			
Chunky Chips*			
Truffle & Parmesan Fries*			
Sauté Vegetables			

DESSERTS	Qty	Dietary Req.	Any Other Requests?
Rum & Raisin B&B Pudd			
Sticky Toffee Pudding			
Ice Cream Sundae			
Gelato & Sorbet*			
Chocolate Brownie			
George Cheese Plate*			
Cake of the Day			
Chocolate & Caramel Slice			

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

**Available as a gluten free option*

A pre order for large bookings helps us ensure everything runs even more smoothly. Please email your pre order to info@thegeorgemaulden.com at least two weeks before your booking

To confirm your booking a £10 deposit required per guest, redeemed from your final bill & non-refundable

Call 01525 841559 or drop by or transfer the total deposit amount to:

The George Maulden - Acc. No. 52473740 - Sort 601328 - Ref Booking name & reservation date