

SUNDAY MENU
28th February - 3rd June 24

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

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

Our menu maybe subject to change.

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

* Available as a gluten free option

THE GEORGE INN

www.thegeorgemaulden.com

01525 841 559

TRADITIONAL SUNDAY ROASTS

Chicken Supreme* 19

Rump of Beef* 19

Nut Roast* 16

Served with Roasted Honeyed Carrots, Savoy
Cabbage, Garden Peas, Roast Potatoes, Gravy &
Yorkshire Pudding

LARGE PLATES & SALADS

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

Steak & Ale Pie or Chicken & Mushroom Pie
Buttered Mash, Greens, Gravy 17
(Vegan option available: Sweet Potato & Kale)

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

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)

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

Fries* 5

Chunky Chips* 5

Truffle & Parmesan Fries* 5.5

Cauliflower Cheese 4

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

Sunday - Pre Order Form

Deposit Paid (Y/N) £.....

Name.....

Number of Guests.....

Telephone.....

Reservation Date.....

Time.....

Email.....

SMALL PLATES	Qty	Dietary Req.	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*			

MAINS	Qty	Dietary Req.	Additional Requests
Chicken Supreme*			
Rump of Beef*			
Nut Roast*			
Honey Beer Battered Haddock			
Steak & Ale Pie			
Chicken & Mushroom			
Sweet Potato & Kale			
Pan Fried Sea Bass Broth			
Soya Crispy Beef & Rice Noodle Salad			
Halloumi & Rice Noodle Salad			
Mushroom Ravioli			
Wild Mushroom and Caramelised Onion Ravioli			
Beetroot Burger			

PIZZAS	Qty	Dietary Req.	Additional Requests
Meaty Feast			
Goats Cheese & Roasted Aubergine			
Vegetariana			
Chicken & Chorizo*			
Tomato & Basil*			
Nduja Sausage & Salami			

SIDES	Qty	Dietary Req.	Additional Requests
Homemade Slaw*			
Mixed Salad*			
Fries*			
Chunky Chips*			
Truffle & Parmesan Fries*			
Cauliflower Cheese			

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

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

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

*Available as a gluten free option