



Erasmus Darwin - doctor, inventor, poet, idealist, forward thinker....a creator
A man well ahead of his time, Darwin loved great food - so much so that in his later years, he had to have a semi-circle cut out of his dining table in order to sit at it comfortably!
Named after this local icon, Darwin's at The George offers a modern British dining experience that reflects the creative ideals of its namesake; our chefs craft dishes from exceptional quality ingredients to bring you food for thought.

TO NIBBLE

A basket of home baked bread and oils for one (gluten free available)	£2.95	Marinated olives, pitta and houmous	£3.95
Crispy deep fried brie, cranberry and watercress	£4.95	Garlic pizzette with rocket and parmesan	£4.50

STARTERS

French onion soup 	£4.95	Goats' cheese and confit potato terrine 	£5.95
focaccia and stilton croûte		garlic confit, sweet pepper dressing	
Crayfish and prawn cocktail crispy kos, tangy Bloody Mary sauce, buttered granary loaf	£6.50	Crispy duck salad small/large mooli, cucumber and carrot ribbons, sesame seeds, plum, hoisin and sweet chilli dressing	£6.50 £12.95
Chorizo and black pudding bruschetta baby watercress, balsamic tapenade dressing	£5.50	Duo of sweet galia and cantaloupe melon 	£4.95
		sea salt pear crisp, rocket leaf, mint syrup	

MAINS

, all served with a selection of seasonal vegetables and potatoes

Roast salmon fillet Bombay potatoes, crispy tempura vegetables, raita dressing	£14.95	Seafood linguini, tiger prawn mussels and crab in a chilli and lime tomato Napoli sauce	£13.95
Oven roasted breast of chicken sweet potato mash, wilted curly kale, wild mushroom and Sauvignon cream sauce	£15.95	Locally sourced shank of Curborough lamb herbed cous cous, sweet apricot red wine jus	£17.95
Polenta cake  layered with red onion jam and spinach, roast cherry tomatoes, red pepper sauce	£13.95	Chickpea and butternut squash balti  coriander and lime basmati rice, chargrilled flatbread	£12.95
Pan fried pork fillet wrapped in Parma ham buttered Savoy cabbage, thyme rosti potato, cider mustard sauce	£16.50		

FROM THE GRILL

Our premium quality locally sourced steaks are matured for 28 days for flavour and come as a minimum uncooked weight.

8oz sirloin steak	£19.00	Moroccan lamb slider	£14.95
10 oz rump steak	£21.50	spiced lamb patty in focaccia bun with a ranch slaw, tomato chilli jam, melted mozzarella, skinny fries	
8 oz fillet steak	£23.00		
Chargrilled tuna steak warm niçoise salad, rocket pesto, balsamic dressing	£14.95	Portabello mushroom and halloumi stack in a sweet brioche roll  sweet potato fries	£13.95

All beef steaks are served with seasoned triple cooked fat chips or shoestring fries, mushroom, tomato and watercress.
Add garlic mushrooms or a fried egg for £1 extra.

ON THE SIDE

Triple cooked fat chips	£2.95	Shoestring fries	£2.95
Sweet potato fries	£2.95	Minted new potatoes	£2.95
Blue cheese sauce	£1.95	Peppercorn sauce	£1.95
Dressed house salad	£2.95	Garlic mushrooms	£2.95
Béarnaise sauce	£2.95		

DESSERTS

Traditional cookies & ice cream sandwich	£4.95
Pimm's & Mojito summer fruit jelly blackcurrant sorbet	£5.50
Baileys chocolate cheesecake raspberry coulis	£5.50
Warm cherry tart crème anglaise	£5.50
A selection of English cheeses with celery, grapes, fruit chutney and biscuits - please see our cheese menu	£5.95

ICE CREAMS

3 scoops of delicious dairy ice cream - please ask for our daily selection of flavours	£3.95
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COFFEE

Freshly ground	£1.95
Espresso	£1.95
Mocha	£2.20
Café au lait	£2.20
Cappuccino	£2.20

LIQUEUR COFFEE

French, with brandy	£4.95
Irish, with whiskey	£4.95
Italian, with amaretto	£4.95
Calypso, with Tia Maria	£4.95
Baileys	£4.95

TEA

Choose from traditional English, Earl Grey or from a selection of fruit teas	£1.95
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For information regarding allergens please ask a member of the team. Children's menu - half portions of main menu.



Love British Food 
...it's **British FOOD FORTNIGHT!**
Saturday 17th September - Sunday 2nd October

TASTE OF BRITAIN MENU

Available Sunday - Thursday evenings
and until 7pm on Fridays & Saturdays



STARTERS

Broccoli and stilton soup 

Warm salad of black pudding, bacon, marinated mushrooms and poached hen's egg, honey mustard dressing

Potted salmon served with pickled cucumber and melba toast

MAINS

Darwin's ale battered cod served with twice cooked chips, minted pea purée, chunky tartare sauce

Thyme and garlic rubbed chicken and wild mushroom pie, caramelised carrots, bubble and squeak mash

Leek and smoked Applewood suet pudding, herbed crushed new potatoes and roasted root vegetables, finished with a cider and mustard cream sauce 

DESSERTS

Chocolate and orange bread and butter pudding served with English custard

Classic Eton Mess, Chantilly cream, berries and crunchy meringue

Lemon tart and blackcurrant sorbet



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