



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.

v - vegetarian gf - gluten free (other gf dishes could be available please ask for details)

TO NIBBLE

A basket of rustic bread with olive oil and balsamic vinegar for one (gluten free available)	£2.50	Marinated olives, roasted garlic, feta cheese (gf)	£3.00
Rustic breads, marinated olives	£4.00		

STARTERS

Celeriac and apple soup, freshly baked bread roll (v)	£4.50	Ham hock and pea terrine, cranberry and plum relish	£5.75
Home cured gravadlax of salmon, citrus crème fraîche (gf)	£6.00	Crispy hoisin duck salad, sesame and coriander vegetable noodles (gf)	£6.00
Baked goats' cheese, red onion and cherry tomato tartlet, watercress and radish salad (v)	£5.75	Haddock and smoked Applewood fish cake, crispy rocket, sorrel lemon butter sauce	£5.95

MAINS

Roast free range Warwickshire turkey, chipolata, chestnut stuffing, roast potatoes, cranberry jus	£15.00	Roasted cod loin, pesto creamed polenta, slow roast tomatoes, olive tapenade	£15.50
Twice cooked confit pork belly, black pudding mash, apple cider jus (gf)	£16.00	Winter vegetable and sage wellington, dauphinoise potatoes (v)	£14.00
Pan-fried salmon fillet, aloo gobi, crispy leeks, tzatziki dressing (gf)	£15.95	Potato gnocchi, spinach, wild mushroom and blue cheese sauce (v)	£14.00

All main courses are served with a selection of seasonal vegetables

FROM THE GRILL

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

8oz sirloin steak (gf)	£19.50	9oz beefburger deli gherkins, sautéed onions, cheddar cheese and toasted brioche bun, shoestring fries	£14.00
10oz ribeye steak (gf)	£21.95	Char-grilled swordfish steak pineapple and chilli salsa, sweet potato wedges (gf)	£17.50
8oz fillet steak (gf)	£23.00		

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 (gf)	£2.95	Shoestring fries	£2.95
Seasonal vegetables (gf)	£2.95	Sautéed potatoes (gf)	£2.95
Honey roast parsnips (gf)	£2.95	Brussels sprouts with bacon and chestnuts (gf)	£2.95
Braised red cabbage (gf)	£2.95	Peppercorn sauce (gf)	£2.95
		Dressed house salad (gf)	£3.50

DESSERTS

Mulled red wine poached pear, nutmeg spiced rice pudding (gf)	£5.50
Dark chocolate tart, winter berry syrup, orange cream	£5.50
Maple syrup panna cotta, fig and mint jam (gf)	£5.00
Christmas pudding, mince pie ice cream, brandy sauce	£5.00
Fresh fruit salad, blackcurrant sorbet (gf)	£5.00
A selection of English cheeses with fruit chutney and biscuits - please see our cheese menu (gluten free option available - please ask your waitress / waiter)	£6.00

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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CELEBRATION MENU



3 COURSES
£21



STARTERS

Celeriac and apple soup, freshly baked bread roll (v)

Ham hock and pea terrine, cranberry and plum relish (gf)

Home cured gravadlax of salmon, citrus crème fraîche (gf)



MAINS

Roast free range Warwickshire turkey, chipolata, chestnut stuffing, roast potatoes, cranberry jus

Twice cooked confit pork belly, black pudding mash, apple cider jus (gf)

Roasted cod loin, pesto creamed polenta, slow roast tomatoes, olive tapenade

Winter vegetable and sage wellington, dauphinoise potatoes (v)



DESSERTS

Dark chocolate tart, winter berry syrup, orange cream

Maple syrup panna cotta, fig and mint jam (gf)



Christmas pudding, mince pie ice cream, brandy sauce

TEA OR COFFEE



Mince pie

For information regarding allergens please ask a member of the team.



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