



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

STARTERS

Minted pea and ham soup, herb focaccia loaf (gf)	£4.50	Watermelon cubes with a duo of syrups: mint and summer berry (v) (gf)	£5.50
Salmon and rocket terrine, citrus crème fraîche (gf)	£5.75	Seafood ravioli, wilted spinach, marinara sauce	£5.75
Chargrilled asparagus, poached hen's egg, caper salsa verde (v) (gf)	£5.50	Confit chicken and roast pepper terrine, house chutney	£5.50

MAINS

Turkey, gammon and leek pie, parsley mash, root vegetables	£14.75	Pan-fried minted lamb steak, Moroccan spiced cous cous, harissa sauce	£16.75
Pan-fried cod fillet, sauteéd new potatoes and red onions, sorrel cream sauce (gf)	£16.00	Greek salad: classic salad of cucumber, olives, feta cheese, crispy kos, house vinaigrette (v) (gf)	£15.00
Wild mushroom and prosecco risotto, baby cress salad (v) (gf)	£15.00	Chargrilled swordfish steak, salad niçoise, aged balsamic dressing (gf)	£17.50
Shropshire Blue stuffed beef burger in a toasted brioche bun, rainbow slaw, jacket wedges	£15.25	Pork escalope with caramelised apples, mustard crushed potatoes, cider thyme jus (gf)	£16.75

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)	£20.00	8oz fillet steak (gf)	£24.00
10oz ribeye steak (gf)	£22.50		

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

Hasselback potatoes (gf)	£2.95	Shoestring fries	£2.95
Cauliflower and broccoli mornay	£2.95	Triple cooked fat chips (gf)	£2.95
Spring greens (gf)	£1.95		

SAUCES

Bearnaise (gf)	£2.95	Peppercorn (gf)	£2.95
Blue cheese (gf)	£2.95	Salsa verde (gf)	£2.95

DESSERTS

Vanilla and strawberry panna cotta, blueberry dusted shortbread (gf) £5.00

Rhubarb and custard swirl tart, spiced vanilla ice cream £5.00

Banana and chocolate mud cake, almond white chocolate cream, toffee sauce £5.00

Filo pastry apple pie, brandy anglaise £5.00

Individual baked Alaska £5.00

Chocolate and cherry cake, kirsch crème Chantilly £5.00

A selection of English cheeses £6.25
with fruit chutney and biscuits - please see our cheese menu (gluten free option available - please ask your waitress / waiter)

ICE CREAMS

3 scoops of delicious dairy ice cream - please ask for our daily selection of flavours £4.00

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

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



FIXED PRICE MENU

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

2
COURSES
£16.50

3
COURSES
£19.00

STARTERS

Minted pea and ham soup, herb focaccia loaf (gf)

Watermelon cubes with a duo of syrups: mint and summer berry (v) (gf)

Confit chicken and roast pepper terrine, house chutney

MAINS

Turkey, gammon and leek pie, parsley mash, root vegetables

Pan-fried cod fillet, sauteéd new potatoes and red onions, sorrel cream sauce (gf)

Greek salad: classic salad of cucumber, olives, feta cheese, crispy kos, house vinaigrette (v) (gf)

Pork escalope with caramelised apples, mustard crushed potatoes, cider thyme jus (gf)

DESSERTS

Vanilla and strawberry panna cotta, blueberry dusted shortbread (gf)

Filo pastry apple pie, brandy anglaise

Chocolate and cherry cake, kirsch crème Chantilly

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