



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

TO NIBBLE

Artisan bread with tomato oil, balsamic vinegar (gluten free available)	£2.60	Marinated olives, feta, tomato oil, artisan bread	£4.10
Artisan breads, marinated olives	£3.50		

STARTERS

Devilled whitebait with chipotle dip, garlic bread	£4.75	Trio of hummus with bread (v)	£4.75
Leek and potato soup, leek crisps, artisan bread (v) (gf)	£4.50	Poached pollock rolled with tomato concasse, sauce marinara (gf)	£5.95
Chicken Caesar salad in a parmesan basket, herb croutons	£5.75	Herb buttered pâté pot, red onion chutney gel, focaccia	£5.95
The George gin cured salmon and Moroccan preserved lemon, artisan bread (gf)	£5.95	Warm beetroot and mushroom, herb and parsley cream (v) (gf)	£5.95
Warm fig and goat's cheese with pistachio crumb, balsamic caviar (gf)	£5.95		

MAINS, all served with a selection of seasonal vegetables

Grilled honey glazed boneless poussin, wild mushroom jus, sautéed potatoes, panache of winter vegetables (gf)	£17.95	Whole roasted baby pumpkin filled with herb spaghetti, citrus and spinach cream, toasted walnuts (v)	£14.50
Braised ox cheek Wellington with peppercorn jus, crushed parsley potatoes, baby root veg	£14.95	Pan fried fish of the day, broad bean and pancetta cream, buttered mash (gf)	£16.95
10oz Shropshire chateaubriand, wild mushrooms, herb tomato, heritage potatoes, Madeira sauce (gf)	£25.50	Wood pigeon with roasted wild mushrooms, kale, sliced roasted garlic potatoes with cobnuts and port wine jus (gf)	£15.25
Honey and garlic roasted pork loin, green beans wrapped in leek, sweet potato mash, toasted pecan crumb, sauce charcutière (gf)	£16.50	Staffordshire farm beetroot stuffed with cherry tomato and feta fondue, lambs leaf and rocket salad (v) (gf)	£14.75
Roast monkfish with a cracked black pepper and chorizo crust, Lyonnaise potatoes, spiced beans (gf)	£17.50	Venison and real ale pie with a shortcrust lid, bacon and onion mash, piccolo parsnip, carrot medley	£17.50

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)	£21.00	10oz ribeye steak (gf)	£23.00
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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

Braised sprouts with chilli flakes and bacon	£2.95	Red onion sautéed potatoes	£2.95
Hand cut chips	£2.95	Red cabbage and roasted chestnuts	£2.95
Romanesco broccoli mornay	£2.95		

SAUCES

Mushroom cream sauce	£2.95	Peppercorn (gf)	£2.95
Three cheese sauce	£2.95	Hollandaise sauce	£2.95

DESSERTS

Traditional Polish black poppy seed cake with candied citrus peel and orange syrup	£5.00
Blackberry crème brûlée with homemade almond shortbread (gf)	£5.00
Steamed ginger sponge pudding with spiced rum custard	£5.00
Stracciatella cheesecake, fruit leather and chocolate shards	£5.00
The George blackcurrant and rose milk jelly with cardamom tuile (gf)	£5.00
Baked apple filled with boozy mixed fruit and muesli, Italian meringue cap and warm vanilla sauce	£5.00
Orange rum baba with spiced syrup and clotted cream	£5.00
Hot chocolate and pumpkin pot, cardamom Chantilly (gf)	£5.00
Cheeseboard Sage Derby, Oxford soft cheese, Red Leicester and Stilton with homemade crackers and real ale chutney (gf option available)	£6.50

ICE CREAMS

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

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

2

COURSES
£16.50

3

COURSES
£19.00

STARTERS

- Devilled whitebait with chipotle dip and garlic bread
- Leek and potato soup, leek crisps, artisan bread (v) (gf)
- Warm beetroot and mushroom, herb and parsley cream (v) (gf)

MAINS

- Honey and garlic roasted pork loin, green beans wrapped in leek, sweet potato mash, toasted pecan crumb, sauce charcutière (gf)
- Whole roasted baby pumpkin filled with herb spaghetti, citrus and spinach cream, toasted walnuts (v)
- Pan fried fish of the day, broad bean and pancetta cream, buttered mash (gf)
- Venison and real ale pie with a short crust lid, bacon and onion mash, piccolo parsnip, carrot medley

DESSERTS

- Blackberry crème brûlée, homemade almond shortbread (gf)
- Steamed ginger sponge pudding, spiced rum custard
- Stracciatella cheesecake, fruit leather and chocolate shards

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

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