



*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 freshly baked bread for one	£2.00	A basket of freshly baked bread with olives, butter and balsamic oil for one	£3.95
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## STARTERS

Pumpkin soup, cider cream and pumpernickel crisp <b>V</b>	£4.50	Scallops, brown shrimp, pickled samphire and orange dressing	£7.00
Pork terrine, parsnip mayonnaise, pear and watercress	£4.50	Melon cocktail, Midori granita and mint <b>V</b>	£4.50
Confit chicken and pulled mushroom gnocchi, chervil pesto	£5.50	Baked goats' cheese, winter leaves, walnuts and pomegranate dressing <b>V</b>	£5.00

## MAINS

Roast turkey, pig in a blanket, cranberry and chestnut stuffing, roast potatoes and turkey jus	£12.00	Pan fried fillet of brill, sautéed puy lentils, roasted peppers and wild mushrooms	£14.50
Steak and kidney pudding, oxtail faggot, smoked beef Scotch egg, trio of potatoes and stout jus	£15.50	Pan roasted sea bass, butter beans, Jerusalem artichoke purée, roasted garlic and red wine	£16.00
Honey glazed fillet of pork, potato rosti, garlic roasted asparagus and spiced pea velouté	£14.50	Beetroot and spelt risotto, cured beetroot, dressed rocket and Parmesan crisps <b>V</b>	£12.00

All main courses are served with buttered new potatoes, roasted root vegetables and Brussels sprouts

## FROM THE GRILL

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

All our steaks and burgers are served with seasoned triple cooked fat chips or shoestring fries.

8oz fillet steak	£22.50	Darwin's 8oz homemade beef burger on a glazed brioche bun	£12.50
8oz sirloin steak	£18.50	Add bacon and smoked cheddar	£2.95
10oz ribeye steak	£21.00		
14oz T bone steak	£22.00		

## ON THE SIDE

Triple cooked fat chips	£2.95	Shoestring fries	£2.95
Seasonal vegetables	£2.95	Seasonal potatoes	£2.95
Blue cheese sauce	£1.95	Peppercorn sauce	£2.95
Dressed house salad	£3.50		

# DESSERTS

Milk chocolate tart, salted caramel ice cream, mango compote	£4.50
Poached peach, vanilla mousse, raspberry pastille, gingerbread biscuit	£4.50
Baked Alaska with panettone and poached oranges	£4.50
White chocolate cheesecake, chocolate chip cookies and Coca-Cola sorbet	£4.50
Christmas pudding, brandy sauce and mincemeat ice cream	£4.50
A selection of festive cheeses, biscuits, fresh fruits and butters	£5.75

# 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




## MENU




**3** COURSES  
**£19.50**



## STARTERS

Pumpkin soup, cider cream and pumpernickel crisp 

Confit chicken and pulled mushroom gnocchi, chervil pesto

Baked goats' cheese, winter leaves, walnuts and pomegranate dressing 


## MAINS



Roast turkey, pig in a blanket, cranberry and chestnut stuffing, roast potatoes and turkey jus

Honey glazed fillet of pork, potato rosti, garlic roasted asparagus and spiced pea velouté

Pan fried fillet of brill, sautéed puy lentils, roasted peppers and wild mushrooms

Beetroot and spelt risotto, cured beetroot, dressed rocket and Parmesan crisps 

## DESSERTS



Baked Alaska with panettone and poached oranges

White chocolate cheesecake, chocolate chip cookies and Coca-Cola sorbet

Christmas pudding, brandy sauce and mincemeat ice cream



## TEA OR COFFEE

Praline and almond mince pie



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

## JOIN THE CONVERSATION



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