

Darwin's

BRASSERIE

SMALL PLATES

Soup of the day, warm bread roll **£5.50 VE**
Duo of pâté, chicken liver, duck & orange, house chutney, melba toast **£8.50**
Pan roasted mushrooms, garlic & tarragon sauce, herb oil, focaccia bread **£7.50 V/ VG***
Smoked haddock & spring onion fishcake, poached egg, dill mayonnaise **£8**
Avocado & prawn cocktail, marie rose sauce, cucumber, brown bread **£8.50**
Dirty fries, pulled pork, spring onion, jalapeno, sour cream & cheese **£8**
Darwin's ploughman's, scotch egg, pork pie, cheddar, ham, pickle & bread **£9**
Ricotta flatbread, asparagus, marinated courgette, squash & honey **£8 V/ VG***
Fried chicken in a basket, fries, coleslaw, hot sauce **£10**

SANDWICHES

Available from 11.30am - 5pm
served with crisps & rocket leaves

Bacon, brie & cranberry £7.50
Fish fingers, tartare sauce £7.50
Beef & horseradish £7.50
Ham & mustard £7.50
Cheese & tomato £6.50 V/VG*
Avocado & cherry tomato salsa £6.50 VE

TOASTED SANDWICHES

Available from 11.30am - 5pm
served with crisps & rocket leaves

George club sandwich, chicken, bacon, egg,
cheese & tomato **£13**
Steak panini, stilton, onion marmalade **£11**
Tuna & cheddar panini £9

JACKET POTATOES

Available from 11.30am - 5pm
served with coleslaw & rocket leaves

Mature cheddar V/ VG* £6
Homemade chilli £7.50
Baked beans VE £6
Prawn Marie Rose £7.50
Avocado & cherry tomato salsa VE £6.50

BURGERS

Served on a toasted brioche bun with chips, gherkin
and homemade slaw

Beef patty, blue cheese, bacon **£16**
Cajun chicken, chorizo, cheese **£16**
Buttermilk 'chicken', vegan cheese,
sweetcorn relish **£15 VE**

LEAVES

Chicken Caesar, cos lettuce, croutons, parmesan,
crispy bacon & onions **£16.50**
Feta cheese, olives, tomatoes, artichoke, red
onion & balsamic **£15 V / VG***
Roasted squash, French lentils, cherry tomato,
celery & parsley **£15 VE**
Hoisin Duck, pickled vegetables, spring onion,
Asian dressing **£16 VG***

PASTA

Pasta carbonara, bacon, egg, parmesan,
chives
Small £9 Large £15
Creamy smoked salmon, asparagus, peas
& ricotta
Small £9 Large £15
George's beef lasagne, warm focaccia
bread **£16.50**

MAINS

Beer battered fish, chips, minted peas, tartare sauce **£18.50**
Breaded scampi, chips, minted peas, tartare sauce **£15**
Chip shop croquettes, chips, minted peas, tartare sauce **£14 VE**
Gammon, fried egg, pineapple, tomato, mushrooms & chips **£16.50**
Pan seared chicken, braised peas, gem lettuce, pancetta, baby onions, mash **£17.50**
Seared seabass, tomato & pepper sauce, french lentils, salsa & spinach **£19**
8oz rump steak, chips, mushroom, tomato, onion rings, peppercorn sauce **£25**
Cauliflower steak, chips, mushroom, tomato, onion rings, peppercorn sauce **£19 VE**
Mature cheddar omelette, buttered new potatoes, rocket leaves **£13 V**
add ham or bacon £2
The George's all day breakfast, bacon, sausage, black pudding, hash brown, fried egg,
beans, mushrooms, roasted tomato, toast **£14.50**
Butternut squash & sweet potato Wellington, herbs, gravy, sprouting broccoli **£15 VE**

PIZZAS

Margherita, tomato, mozzarella & basil **£13**
V/ VG*
Meat feast, sausage, bacon, pepperoni &
chicken **£16**
Pulled pork, BBQ sauce, mozzarella & crispy
onion **£16**
The George, ricotta, courgette, sundried
tomato & pesto **V £14**
add chicken £2 extra
Garlic, rock salt, rosemary, fresh parsley &
butter **£10 V**

SIDES

All sides are **£4**
Fries / chips
Rocket, parmesan & balsamic V/ VG*
Mini Caesar salad
Mashed potato V/ VG*
Focaccia bread, rosemary, garlic VE

DESSERTS

Sticky toffee pudding, banana ice cream **VG* £7**
Baked crème brulee cheesecake, fudge pieces. shortbread biscuit **£7**
Warm chocolate fondant, marinated berries, pistachio ice cream **VG* £7**
Lemon pannacotta, honeycomb, blackberry coulis **£7**
Cheese & biscuits, served with British chutney & oat biscuits, black bomber
cheddar, blue stilton, French brie, goats cheese **£8**
Marshfield ice creams, from a multi award winning ice cream maker based
on the Cotswold way. Ask your server for flavours
1 scoop £3 / 2 scoops £4.50 / 3 scoops £6.00

SCAN ME



V suitable for vegetarians VE suitable for vegans VG* Dish can be prepared to accommodate a Vegan diet.

We cannot guarantee that any dish on our menus is "free-from" any allergen, but only that it does not contain that allergen as an ingredient. Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. There is significant risk of cross contamination. Our vegan dishes are made to a vegan recipe but we cannot guarantee that they are suitable for those with MILK or EGG allergies. Please let a member of our team know if you have an allergy or sensitivity to any ingredient even if you have dined with us before as ingredients may be substituted or changed at short notice. Review further allergy information on our website by scanning the QR code.