Festive Dining at the GE

Please make your server aware of any allergies you or your table may have & we can advise or adjust accordingly

SMALL PLATES

Choose any 4 plates for £20

Cranberry Glazed Pigs in Blankets £7.9
Olive Bloomer, toasted & salted butter £6.9
Halloumi Fries, General's sweet chilli £8.9
Spiced Moroccan Hummus, toasted pitta £7.9
Salt & Pepper Chicken, General's sweet chilli £8.9

SOMETHING TO START

Classic French Onion Soup, cheese crudité £7.9

Mushroom & Brie Tart, puff pastry, tarragon £8

Chef's Duck Leg Bon Bon's, hoisin ketchup £9.9

GE Fishcake, smoked haddock & spring onion, warm tartare £8.9

Chef's Duck Liver Pate, marmalade, toasted brioche £8

Something Lighter

Served Monday – Saturday 12noon -3pm

Festive Open Ciabatta, chicken breast, cranberry, bacon & melted brie £14.9
Steak Open Ciabatta, sliced rump steak, caramelised onion chutney, crumbled blue stilton £16.9
Tempura Cod Open Ciabatta, tartare sauce £13.9
Chicken & Bacon Open Ciabatta, chicken breast, bacon & melted mature cheddar £12.9
All served with side salad & rustic chips

GE CLASSICS

Braised Beef & Ale Pie, creamed mash, Chef's gravy, buttered greens £19.9
Chippy Tea, chef's battered cod, chips, classic mushy peas, House tartare £19.9
Enjoy with a pot of GE curry or Chef's gravy? +£3.5
Gammon Steak, rustic chips, petit pois, fried Hen's egg & pineapple £18.9
Smash Burger, smashed patties, American cheese, lettuce, tom, burger sauce & rustic chips £17.9
Enjoy with Bacon +£2.5 or Chopped Chilli +£2
Lancashire Cheese & Onion Pie, creamed mash, Chef's gravy, buttered greens £18.9
Pan Fried Rump Steak, rustic chips, roasted tom, seasonal mixed veg £31.9
Enjoy with a pot of Homemade Peppercorn Sauce or Red Wine Jus +£3.5

MAIN COURSES

Roasted Breast of Turkey, rosemary & thyme roasties, carrot & swede, spiced red cabbage, winter greens, pigs in blankets, sage & onion stuffing, Yorkie pud, Chef's gravy £21.9
Beef Short Rib, pancetta mash, caramelised onion puree, tender stem, glazed carrots, red wine jus £26.9
Fillet of Salmon, pressed potato, wilted spinach, charred tender stem, chive hollandaise £25.9
Breast of Chicken, charred leek puree, rosti potato, seasonal greens, wild mushroom velouté £21.9
Thai Red Curry, sauteed veg, rice Vermicelli noodles, kaffir lime leaf £17.9
Enjoy with a breast of chicken +£4
Pan Fried Fillet of Steak, crisped potato rosti, tender stem, Chef's chimichurri £36.9

SIDES

Rustic Chips, Truffle & Parmesan Chips +£1.5 supp, Buttered Greens, Cheesy Mash
£5.5 each
Sauces: GE Curry, Chef's Gravy, Homemade Peppercorn, Red Wine Jus
£3.5 each