

George's

DINING ROOM & BAR



MONDAY NIGHT MENU

AVAILABLE 6:30 PM-10PM

STARTERS: £5 – MAINS: £10 – DESSERTS: £5*

19TH MARCH – FISH

STARTERS

DUO OF MACKEREL, CRISPY CAPERS TATAR SAUCE PUREE, SHALLOT RINGS.
HOMEMADE FISHCAKES, CURRIED HOLLONDAISE AND CAVIAR
MORECAMBE POTTED SHRIMP
WHITEBAIT FRITTERS, HOMEMADE LEMON GARLIC MAYO
MOULES MARINIÈRE

MAINS

FILLET OF STONE BASS, PANCETTA AND GEM FRICASSE, PRAWN BUTTER
PAN FRIED BREAM, SAUCE VIERGE, LEMON CAPER MASH
'GEORGES' FISH PIE, POACHED EGG AND CREAMED POTATO
'GEORGE'S' FISH AND CHIPS, HADDOCK IN BEER BATTER WITH MUSHY PEAS AND TARTARE
SAUCE
PAN FRIED FILLET OF HAKE, MUSHROOM RISOTTO

DESSERTS

STICKY TOFFEE PUDDING SERVED WITH VANNILA ICE CREAM AND TOFFEE SAUCE
RASPBERRY ICED PARFAIT, DARK FRUITS SORBET
HOT CHOCOLATE FONDANT, CRÈME FRAICHE ICE CREAM
A SELECTION OF ICE CREAMS AND SORBETS

DRINKS OFFERS: SELECTED £5 COCKTAILS, £10 HOUSE CARAFES, £15 BOTTLES OF PROSECCO

**FOOD OFFER: MINIMUM PURCHASE- ONE MAIN COURSE PER PERSON*