

George's

DINING ROOM & BAR



LARGE PARTIES

STARTERS

Chicken Liver Parfait, Rhubarb Jam, Spiced Roast Nuts, Toasted Brioche
Slow Cooked Duck Egg, Roast Celeriac Espuma, Pine Nuts, Pickled Mushroom (V)
Smoked Haddock, Beurre Blanc Chowder, Mussels
Crispy Ox Cheek Boudin, Asparagus, Potato Moose, Onion Broth
Spring Pea Soup, Crème Fraiche, Pesto Oil (V)

MAINS

Roasted Celeriac & Cobnut Risotto (V)
Battered Haddock, Mushy Peas, Tartar Sauce, Home Cooked Fat Chips
Turbot, Spring Onion, Radish & Pea Fricassée, Mushroom Ketchup, Pickled Cucumber, Samphire
Pork belly, Sour Apple Purée, Scallop, Bacon Crumb
8oz Sirloin Steak, French Fries, Onion Ring, Watercress (£4 Supplement)

DESSERTS

A Selection of Farmhouse Cheeses
A Selection of Ice Cream and Sorbets
Duck Egg Crème Brule, Spiced Rhubarb Compote
Raspberry Iced Parfait, Pistachio Sponge, Almond Crumb.
Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

2 Courses - £22

3 Courses - £27

Additional Sides - £3.95

Mixed Vegetables | Fries | Mash Potatoes | Wild Mushrooms | Mixed Green Salad | Aspen Fries | Radish, Pea & Spring Onion Fricassee | Onion Rings