

# THE GEORGE RESTAURANT

**Seared Shetland Scallops** – slow cooked pork, pea purée, roasted apple £17.75

**Gruyère Cheese Fritters** - Thai jelly £12.25

**Burrata and Heritage tomato salad** – rocket pesto, basil, tomato essence £15.25

**Smooth chicken liver parfait** - orange and redcurrant sauce £14.55

**Pacific Oysters** - sweet chilli vinegar Half Dozen £14.50 - Dozen £28.75

We make every effort to ensure the quality of our oysters. There is a degree of risk when eating uncooked shellfish.

**Galia Melon** - fresh figs, fruits £11.60 - with **Tuscan ham** £16.95

**Smoked Salmon** from the Severn and Wye smokery - Starter £15.75 - Main £27.70

**Half Lobster** - served cold, 'George' mayonnaise on the side £22.75

**Salad of summer leaves** – confit duck, rhubarb textures, pomegranate £14.50

**Tempura of King Prawns** - Thai asparagus, lime and coriander salsa £17.85

**Spiced Cauliflower velouté** – coconut, parsnip bhajis £8.70

**Tasting Trio** - Gruyère cheese fritter, seared scallop, King prawn tempura £19.90

**Grand Brittany Platter** - Half lobster, crab, oyster, mussels, king prawn, clams, shell-on prawns, whelks £54.00

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**Pan-Fried Seabass** – crispy soft shell crab, lime, chilli, coriander butter £30.90

**Whole Lobster** - grilled with garlic butter or cold with 'George' mayonnaise £42.00

**Pan-Fried Skate Wing** - warm tartare sauce £27.50

**Large Dover Sole** - grilled or deep fried £39.90

**Spiced Monkfish** – coriander linguini, curried mussel chowder £30.90

**Pan-Fried Potato Gnocchi** - roasted butternut squash, toasted pinenuts, deep fried blue cheese £18.95

**Braised Baby Gem** - crispy eggs, prune balsamic, parmesan crisps £19.40

**English Sirloin of Beef** - roasted rare to medium on the bone, carved at your table  
Yorkshire pudding, hot horseradish sauce £26.80

**Ballotine of free range chicken** – braised lettuce, bacon, garlic and confit chicken croquette, parmesan cream £27.50

**Half a Woodbridge Duck** - sage and onion stuffing, apple sauce £27.90

**Rack of Lamb** roasted pink - garlic, herb crust, redcurrant, rosemary £28.95

**Maple glazed Pork Belly** - butternut squash purée, black pudding, confit of pork £26.95

**Assiette of Lamb** – roasted fillet, braised neck, haggis, pea and mint, redcurrant jus £28.50

**'Rose' Veal** - breadcrumb cutlet, lemon and sage butter £31.50

**Fillet of English Beef** – stout braised cheek, caramelised shallot, red cabbage £30.75

**Seared Calves Liver** - pommes mousseline, savoy cabbage, crispy bacon £27.75

**Fresh Vegetables** £5.25 **Potatoes** £3.10

**Mixed Leaf Salad** - French or Italian dressing £5.75

**Tomato**, basil, red onion salad £5.75

**Salad** of little gem lettuce, avocado £6.90

**Dessert Trolley** or a selection of **Ice Creams & Sorbets** £8.95

**Cheese Trolley** £8.95 for three £11.50 for five

**Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, Ticklemore, Cote Hill Blue** -  
celery, grapes, Welbournes Bakery plum loaf

**Filter, Cappuccino, Decaffeinated Coffee** or **a selection of Teas**, chocolate truffles £5.30

**Espresso Coffee** chocolate truffles £3.00

VAT is included, gratuities are at the discretion of the guest Please advise our team of any special dietary requirements  
We offer a 'walk straight in' lunch Monday to Saturday at £29.75 for a main course and pudding or cheese in addition to the full à la carte menu

Chef Patron **Paul Reseigh** Head Chef **Paul Nicholls**  
Service Managers **Paul Bennett, Tom Bloomer** Restaurant Manager **Kate Jarvis**