

THE GEORGE RESTAURANT

Seared Shetland Scallops – pea purée, pressed ham hock, pea fricassee £17.85

Gruyère Cheese Fritters - Thai jelly £12.25

Pickled Beetroot, Smoked Feta, Endive salad – candid walnuts, balsamic dressing £15.50

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 £11.65 - with Tuscan ham £16.95

Smoked Salmon from the Severn and Wye smokery - Starter £15.75 - Main £28.30

Half Lobster - served cold, 'George' mayonnaise on the side £23.00

Game Terrine – fig purée, blackberry gel, sourdough £16.90

Tempura of King Prawns - Thai asparagus, lime and coriander salsa £18.25

Spiced Cauliflower velouté – coconut, parsnip bhajis £8.75

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 £31.40

Whole Lobster - grilled with garlic butter or cold with 'George' mayonnaise £43.00

Pan-Fried Skate Wing - warm tartare sauce £27.95

Large Dover Sole - grilled or deep fried £39.70

Fillet of Halibut – soft herb crusted halibut, clamshell mushrooms, carrot purée, lemon beurre blanc £31.45

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

Courgette, Rosemary Risotto – finished with goats' cheese £18.95

English Sirloin of Beef - roasted rare to medium on the bone, carved at your table

Yorkshire pudding, hot horseradish sauce £27.50

Ballotine of free range chicken – braised lettuce, bacon, garlic and confit chicken croquette, parmesan cream £27.85

Half a Woodbridge Duck - sage and onion stuffing, apple sauce £28.60

Rack of Lamb roasted pink - garlic, herb crust, redcurrant, rosemary £29.40

Pan-Fried Pheasant – parsnip purée, pickled blackberries £27.95

Fillet of Venison – beetroot textures, mushroom gnocchi, sunflower seed pesto £29.90

Assiette of Lamb – roasted fillet, braised neck, haggis, pea and mint, redcurrant jus £29.95

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

Fillet of English Beef – braised cheek croquette, shallot purée, garlic kale £30.75

Seared Calves Liver - pommes mousseline, savoy cabbage, crispy bacon £28.10

Fresh Vegetables £5.45 Potatoes £3.15

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 £9.00 for three £12.00 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 £3.10

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 £29.95 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