

THE GEORGE RESTAURANT

Seared Scallops - burnt apple and celeriac purée, mead pork cheek £17.25

Gruyère Cheese Fritters - Thai jelly £11.95

Sea Bream - aubergine caviar, saffron aioli £13.30

Smooth chicken liver parfait - orange and redcurrant sauce £14.25

Pacific Oysters - sweet chilli vinegar Half Dozen £14.20 - Dozen £28.35

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 £11.10 - with Tuscan ham £16.95

Smoked Salmon from the Severn and Wye smokery - Starter £14.95 - Main £27.15

Half Lobster - served cold, 'George' mayonnaise on the side £21.95

Roasted Chicken and Ham Hock Terrine – curried mayonnaise, apricot purée, muscat raisins £14.00

Tempura of King Prawns - Thai asparagus, lime and coriander salsa £17.70

Seared Foie Gras - caramelised orange, toasted brioche £17.80

Minestrone Soup - garlic and parmesan crouton £8.60

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 £49.90

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Pan-Fried Seabass - chargrilled white asparagus, mascarpone purée, caviar £29.90

Whole Lobster - grilled with garlic butter or cold with 'George' mayonnaise £41.00

Pan-Fried Skate Wing - warm tartare sauce £27.00

Large Dover Sole - grilled or deep fried £39.30

Butter Poached Halibut - fennel, radish, essence of lime leaf £30.40

Pan-Fried Potato Gnocchi - roasted butternut squash, toasted pinenuts, deep fried blue cheese £18.35

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 £26.50

Baked Poussin – crispy legs – sweetcorn and lemon puree £26.50

Half a Woodbridge Duck - sage and onion stuffing, apple sauce £27.25

Rack of Lamb roasted pink - garlic, herb crust, redcurrant, rosemary £28.50

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

Breast of Duck - cooked pink, crispy leg croquette, blackberries £26.85

'Rose' Veal - breadcrumb cutlet, lemon and sage butter £30.50

Fillet of English Beef - rib and marrow bon bon, roasted golden beetroot purée £29.95

Seared Calves Liver - pommes mousseline, savoy cabbage, crispy bacon £26.75

Fresh Vegetables £5.20 Potatoes £3.00

Mixed Leaf Salad - French or Italian dressing £5.35

Tomato, basil, red onion salad £5.35

Salad of little gem lettuce, avocado £6.50

Dessert Trolley or a selection of Ice Creams & Sorbets £8.85

Cheese Trolley £8.70 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 £5.20

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 £28.75 for a main course and pudding or cheese in addition to the full à la carte menu

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