

# THE GEORGE RESTAURANT

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

Gruyère Cheese Fritters - Thai jelly £12.25

Peach, Feta, Chicory salad – roasted hazelnut, whole grain mustard £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 £28.30

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

Oak Smoked Breast of Duck – orange, carrot, cardamom, pickled 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 £43.00

Pan-Fried Skate Wing - warm tartare sauce £27.50

Large Dover Sole - grilled or deep fried £39.70

Fillet of Halibut – charred watermelon, compressed cucumber, verge sauce £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

Traditional Roasted Grouse – bread sauce, game chips, watercress, pan juices £28.95

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

'Rose' Veal - breadcrumbed 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 £28.10

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 £3.10

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 £29.75 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